

Sample Dinner Menu £32 for three courses

Starters

Velouté of Pea With a Ham Hock Tortellini
Warm Smoked Eel With Smoked Eel Brandade, Chargrilled Pancetta, Pickled Beetroot & Celeriac Remoulade
Gravalax of Loch Duart Salmon, Fennel Salad, Honey & Lemon Dressing & Poached Quails Eggs
Pressed Terrine of Foie Gras & Smoked Duck Breast, Roasted Macadamia Nuts, Fig Purée & Toasted Fruit Bread (Supp £2.95)
Compression of Pigs Head With Capers, Gherkins, Chestnut Espuma & Pommery Mustard
Risotto of Natural Smoked Haddock & Chives, with Parmesan, Crème Fraiche & a Confit Duck Egg Yolk
Raviolo of Scottish Langoustine With Oyster Leaves, Cockles & Langoustine Butter (Supp £1.95)
Escabeche of Mackerel With A Warm Ratte Potato Salad, Pomelo & Parsley Water

Main Courses

Pan Fried Wild Halibut With Lobster Celeriac Remoulade, Pickled Girolles & Hazelnut Emulsion (Supp £3.95)
Fish Of The Day
Roast Local Cod With Orange Braised Chicory, Roasted Gnocchi & Pancetta
Poached & Roasted Quail With Roast Foie Gras, Smoked Bacon, Braised Red Cabbage & Raisin Jus
Roast Squab Pigeon With A Croquant Of Peg & Pistachio Nuts, Foie Gras, Carrot Puree, Peas & Pigeon Jus Supp £4.50)
Pot Roast Belly of Free Range Pork With Choucroute, Baby Leeks, Caramelised Onions, Salsify, Apple & Pork Jus
A Tasting Of Veal Rump, Sweetbread & Cheek With Gratin Potatoes, Shallot Puree & Curly Kale
Pithivier of Wild Mushrooms & Feta Cheese With A Cep Purée, Ragout of Girolles, Bok Choy & Salsify (V)

Desserts

Hot Chocolate Fondant With Vanilla Ice Cream
Baked Vanilla Cheesecake, Strawberry Sorbet & Marinated Strawberries
Iced Peanut Parfait, Raspberry Sorbet & Peanut Brittle
Poached Plum With Canelloni Of Quark Mousse, Lavender & Honey Ice Cream
Pavé of Valrhona Chocolate With Sugared Pistachio, Honey Comb & Caramelised Pear Purée
Organic Lemon Tart With Crème Fraiche Sorbet & Millefeuille Of Passion Fruit
Assiette of Desserts (£2.50 supp)
Selection of Continental Cheese with Chutney (£3.95 supp)

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An Optional 12.5% Service Charge Will Be Added To Your Bill. All Prices Include VAT.

Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our dishes to be free of nut traces. Should you have a food allergy of any kind, please inform the waiting staff