

A LA CARTE MENU

SPRING

STARTERS

Cream of Jerusalem artichoke soup , truffle oil	5.95
Pan seared wood pigeon breast , puy letile, bacon and broad bean salad, apricot ressing	8.95
Smoked ham hock and mustard butter terrine , poached hen egg and hollandaise sauce	9.95
Pan fried scallops with black pudding,cauliflower, and pea	12.95
Hot-crumbed mozzarella , spiced tomato relish, avocado ice cream	7.95
Beetroot cured salmon , baby niscoise salad	9.95

MAIN COURSE

Duo of Scottish beef , mashed parsnips, curly kale, red wine sauce	23.95
Pan fried hake , squid ink noodles, clams, samphire and seafood nage	22.00
Whole roasted poussin served off the bone , fondant potato, wild mushrooms and thyme jus	19.50
Noisette of English lamb with mint and pistachio, sweet potato dauphinoise and asparagus	22.00
Slow roasted pork belly , black pudding, bacon, sauté potatoes and Madeira sauce	18.50
Wild mushroom and black truffle ravioli , spinach and garlic foam and truffle crisps	15.00

FROM THE GRILL

Veal cutlet , sautéed spinach, marinated baby vegetables, red wine jus	23.95
Whole butter flied mackerel , jersey royal potatoes and caper lemon dressing	18.50
80 z fillet of Scottish beef , hand cut chips, grilled mushroom and tomato, peppercorn sauce	26.95

SIDE ORDERS

Chive buttered baby carrots	4.00
Honey roasted parsnips	
Baked cauliflower with three cheese sauce	
Mashed Potato	
Hand Cut Chips	
Mixed or Green salad	
Steamed broccoli with toasted almonds	

Should you have any food allergies or special dietary requirements please inform your waiter

All prices are inclusive of Vat per portion

Food may contain nuts and alcohol

This menu is subject to change depending on availability and seasonality

Head Chef:

Robert Lacey

Restaurant Manager:

Chris Scott-Taggart