



£25.00

Roasted tomato soup with pesto

Chicken and duck liver terrine, red onion chutney
and toasted ciabatta

Hot smoked salmon with pickled cucumber
and horseradish cream

-ooOoo-

Roasted breast of chicken
with buttery mash and mushroom sauce

Seared salmon, Parisienne potatoes, spinach
and red wine reduction

Roasted pepper and fennel with a tagliatelle rosti

-ooOoo-

Bread and butter pudding
with dulce de leche ice cream

Orange and Grand Marnier trifle

Selection of sorbets

Please note that a 10% service charge is added to the final bill of all tables of eight and above



£32.00

Jerusalem artichoke and potato soup, truffle cream

Braised pig's cheek with piccalilli, parsley oil

Goat's cheese tortellini, beetroot puree and pesto

-ooOoo-

Braised featherblade of beef, horseradish mash
and roasted shallots

Grilled halibut, cocotte potatoes
and thyme roasted tomatoes

Pecorino risotto with roasted Provençal vegetables

-ooOoo-

Apple and cranberry crumble, vanilla ice cream

Coconut pannacotta with black olive caramel

Selection of ice creams

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£40.00

Veloute of squash, sauteed wild mushrooms, poached egg

Scallops, black pudding and pancetta

Trio of quail and tea soaked raisins

-ooOoo-

Haunch of venison, dauphinoise potato
and pickled red cabbage

Roasted monkfish, potato rosti, spinach
and a shellfish sauce

Chicory tart tatin, rocket and orange salad

-ooOoo-

Chocolate truffle with salt caramel centre,
mint choc chip ice cream

Lime crème brulee, ginger sable

Selection of Scottish and continental cheeses
with wafer biccuits, chutney and grapes

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