

AMUSE BOUCHE

Velouté

Cob Bread - Salted and House Smoked Butter

STARTERS

Beef Cheek Ravioli

Mushroom Tea - Parmesan Foam - Crispy Onions - Wild Garlic Oil

Ballotine of Torched Salmon

Ajo Blanco - Balsamic Grapes - Almonds - Compressed Cucumber

Blue Cheese Panna Cotta

Heritage Beetroot - Pickled Pear - Confit Celery - Salt and Vinger Walnuts - Fig Puree

Pan Fried Breast of Partridge

Wild Mushroom Risotto - Compressed Pear - Blue Cheese - Serrano Foam

MAINS

Seaweed Butter Poached Cod

Smoked Mussels - Buttered Leeks - Saffron Potatoes - Pumpkin Puree - Mussel Velouté

Loin of Venison

Braised Red Cabbage - Potato Presse - Venison Fritter - Pear Marmalade

Fillet of Pork

*Pork and Black Pudding Croquette - Buttered Cabbage - Toulouse Sausage Cassoulet
Cauliflower Puree*

Wild Mushroom Risotto

Vegetable Crisps - Shaved Parmesan - Confit Tomato - Parmesan Pralines

FROM THE GRILL

28 Day Aged Scottish Ribeye Steak - 198g (£15 supp)

28 Day Aged Scottish Fillet Steak - 198g (£20 supp)

Served with Triple Cooked Chips, Wild Garlic Butter, Peppercorn or Bearnaise Sauce

DESSERTS

Citrus Meringue Tart

Prosecco Jelly - Brambles

Blackberry Sorbet

Apple Crumble Souffle

Sauce Anglaise

Clotted Cream Ice Cream

Choux au Craquelin

Ducey Chantilly - Banana Jam

Caramel Cremeux

Selection of Farmhouse Cheese

Chutney - Truffle - Quince - Crackers

DESSERT WINES

Chateau Septy Monbazillac 2017 **£9.50 | 100ml**

Muscat de Beaumes-de-Venise **£8.50 | 100ml**

Tunella Dolce Noans 2020 **£11.50 | 100ml**

Late Bottled Vintage Port 2017 **£7.50 | 50ml**

Tawny Port 20 years old **£9.00 | 50ml**

Oreg Kirali Dulo Tokaji 2018 **£9.00 | 50ml**

Fonseca Vintage Port 2012 **£9.00 | 50ml**

£70.00 per person

Cafetiere of Coffee or Loose-Leaf Tea

Petit Fours

£4.50 Extra

Our Suppliers

Fish and Shellfish | Ochil Foods

Butchery | Campbell Prime Meats

Game | Simpson Game

Vegetables | Blackhaugh Farm Spittalfield

Cheese | Clarks Speciality Food

Food Allergies and Intolerances

Please speak to our team about the ingredients in your meal when placing your order.

Please be aware Game dishes may contain shot.

Head Chef | Scott Scorer and Team