



STARTERS

Pan fried scallops in ginger butter with salt and chilli squid, mangetout and peashoots £12.50

Confit duck thigh, rosemary infused Savoy, Brie and red onion croquette , port jus £9.75

Spinach and Emmental cheese soufflé with charred cauliflower, curried pine nut salad £9.00

Tempura monkfish with dipping sauce, mango salsa and wasabi mayonnaise £11.00

MAINCOURSES

Fillet of beef with sweet potato fondant, roasted onion, parsnip puree, black pepper butter, red wine sauce £26.00

Fillet of Minch turbot, prosecco, mussel and chive butter sauce, wild rice and stir-fried sesame vegetables £23.50

Rack of lamb, herb, olive and anchovy crust, bashed salsa verdi potato, black pudding crumble, pork belly and game jus £22.00

Mixed bean gratin with crisp feta tortillas, sweetcorn, tomato and green pepper salsa £18.00

Breast of Guinea fowl stuffed with wild mushroom mousse, duck and five spice bonbons, creamed leek and potato £20.00

DESSERT

Warm lemon curd crepe, blueberries and toasted almonds, pistachio fudge, pistachio ice cream £8.50

Rich chocolate and brandy torte with ginger thins, orange caramel sauce £8.50

Cheese and biscuits with sweet Balsamic onion chutney £8.50

Kahlua cheesecake, peanut butter base, coffee jelly and banoffee mess £8.50

Dessert Wine 105ml Glass £6.00 or Half Bottle £21.00

Elysium Black Muscat, A.Quady 2005 (California-USA) –deep magenta in colour with rose like aromas. Great with cheese or to accompany dessert

Food Allergies and Intolerances

Some of our foods contain allergens. Please speak to a member of staff for more information. Please be aware our kitchen cooks with nuts.