



STARTERS

Pan fried scallops in lemongrass oil with cauliflower pakora, creamed peppered spinach, spiced potato croutons £12.50

Breast of pigeon with pancetta, wild mushrooms, pork belly and Savoy croquette, port jus £10.00

Brioche bruschetta with honey and coffee toasted goats cheese, almond coated brie bonbons, red onion marmalade £9.00

White crab choux buns with crisp ginger and spring onion squid, chilli jam, sweetcorn chowder £11.00

MAINCOURSES

Fillet of beef wrapped in streaky bacon, sage and Stilton crust, bashed horseradish potatoes, roasted shallot puree, leek gravy £26.00

Fillet of monkfish, coriander chutney rice cake, Thai curried cream, deep fried coconut prawns £24.00

Loin of venison with parsnip and potato gratin, blackberry jus, pear puree, haggis fritter, juniper and thyme toast £23.00

Roasted pepper and mushroom "pizza" with cherry tomato and basil risotto , pesto crumb £18.00

Sweet Dijon glazed duck breast with star anise carrot, orange reduction, pak choi in soy sauce, rosemary roast potatoes £21.00

DESSERT

Meringue 3 ways: Passion fruit baked Alaska, honeycomb and lemon pavlova, chocolate meringue with hazelnut and chocolate cream £9.00

Pineapple tarte tatin with dried pineapple, coconut rum ice cream, chocolate sauce and brownie £9.00

Cheese and biscuits with sweet Balsamic onion chutney £9.00

Salted caramel and popcorn cheesecake with walnut sponge base, caramel and coffee profiteroles £9.00

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.