



## **STARTERS**

**Pan fried hand dived scallops with rosemary roast potato, sage and ham fritters, garlic and parsley cream £12.50**

**Wild mushroom risotto with shallot chutney and Gruyere brioche crouton, French fried courgette and red pepper rouille £ 8.00**

**Breast of partridge with caramelised butternut squash, date and apple coleslaw, cranberry gravy £9.00**

**Chilli and ginger crab cakes with crispy squid, basil aioli and charred sweetcorn salsa £ 11.50**

## **MAINCOURSES**

**Roast fillet of beef wrapped in streaky bacon with soft horseradish mash, blue cheese mousse stuffed mushrooms, red wine sauce £25.00**

**Baked halibut fillet with caper crumb, spiced mussel broth, stir fried vegetables, Cullen skink croquette £22.50**

**Orange honey roasted duck breast, pak choi, peanut and ginger noodles, coriander chicken wing, passion and port reduction £21.00**

**Loin of venison, grain mustard mash and black pudding millefeuille, caramelized onion, root vegetable puree and crisps, raspberry jus £23.00**

**Roast vegetable, tomato and mixed bean stew with garlic and thyme potato cake, pear, walnut, date and Cambazola salad £18.00**

## **DESSERT**

**Tiramisu baked Alaska, Kaluha sauce anglaise, cashew and cranberry biscotti £8.50**

**Pear tarte Tatin, whipped lime cream, baked pineapple rice pudding, chilli chocolate ice cream £8.50**

**Cheese and biscuits with sweet Balsamic onion chutney £8.50**

**Maple and pecan cheesecake, banana fritter, hot toffee sauce £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.**