



MENU

2 COURSES £35

3 COURSES £40

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Seared hake with crab and scallop beignet, tempura prawns,
Shellfish risotto and avocado ice cream

Seared scallops with pea puree, fried quail egg,
Black pudding, pork belly and jus
(£4 supplement)

Goats cheese fondant with toasted brioche, beetroot
And a caramelized walnut salad

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Gressingham duck breast with crispy duck confit,
Sautéed potatoes, roasted beetroot and port sauce

Grilled halibut with scotch quail egg, pancetta, wild mushrooms,
Spinach, onion and bacon rosti potato and an Arran mustard sauce

Roasted rack of lamb with lamb belly, lamb shank and
Cassoulet stew, fondant potato and rosemary jus
(£2.50 supplement)

Aberdeen Angus Sirloin Steak with cep tortellini, roasted potatoes,
Wild mushrooms, peas and carrots with a Madeira sauce
(£2.50 supplement)

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PLEASE ADVISE ON ANY DIETARY REQUIREMENTS OR ALLERGIES

Please note there is a minimum order of 1 main course per person

Please note game dishes may contain shot

Prices include VAT @20%

Service is not included, except on groups of 6 or more

When a discretionary 10% will be added



DESSERT MENU

*Plum and nut crumble with vanilla sauce
And praline ice cream

Banana tart tatin pudding with butter scotch sauce
And vanilla ice cream

Vanilla rice pudding with apple compote and short bread crumble,
And cinnamon ice cream

Chocolate brulee and fondant with white chocolate mousse
And milk chocolate ice cream

Selection of cheese from I.J. Mellis
(£6 Supplement)

Selection of homemade Sorbets or ice creams

Sharing dessert for 2
Chocolate brûlée, rice, sticky toffee and crumble
(£2.50 supplement each)

Our Favorite after dinner drinks

Coffee with petit fours £4.50

Coffee £3.00 - £3.75 pukka herbal teas £3 Liquor coffee £7.95

Our Favorite after dinner drinks

Espresso martini £7.95 Limoncello di Amalfi £4.00 Mozart chocolate cream £4.50

Diplomatico Reserva Rum Exclusiva Venezuelan £4.75

Armagnac Baron de sigognac 10yr £5.75

Frasier Liquor fragrant strawberry infused blended scotch whiskey, a surprise in a glass
£4.50

'Vistamar Late Harvest' Moscatel Limari Valley, Chile 2016
This straw yellow wine has great aromatic intensity, white peaches, apricots and quinces
Per 125ml glass £4.80 £19.00

'Late Harvest Malbec' Susana Balbo, Mendoza, Argentina 2016
Dark ruby coloured, aromas of spice and black cherries. Per 125ml glass £7.50 £29.00

Service is not included, except on groups of 6 or more
Where a 10% service charge will be added