



Dinner Menu

West Coast Crab, Marinated Tomato, Avocado, Basil
£13.50

Ballotine of Rabbit, Blood Orange, Pickled Rhubarb
£13.50

New Season Potato and Wild Garlic Velouté, Poached Hens Egg
£10.50

Fillet of Tweed Valley Beef, Carrot, Confit Shallot, Pommes Anna, Wild Garlic, Sauce Diane
£26.00

Pan Seared Halibut, Mussels, Sweetcorn, Smoked Bacon, Leek, Seaweed
£26.00

A Selection of British and Continental Cheeses with Quince and Damson Plum Jelly and Fresh Grapes
£15.00

Albert Roux's Classic Lemon Tart, Raspberry Sorbet
£10.00

Black Forest Dome, Cherry & Pistachio Ice Cream
£10.00

5-Course Tasting Menu: £75 per person

We endeavour to use local produce wherever possible.

Service charge is not applied to your final account, any gratuity is at the discretion of our guests