



Starters

Jerusalem Artichoke Veloutè, Chestnut Cream, Artichoke Crisps

£11.00

Scottish Blue Tail Lobster Mousseline, Wrapped in Local Spinach, Salted Exmoor Caviar Butter Sauce

£14.50

Torchon of Duck Liver and Braised Pigs Head, Sauternes Jelly and Truffled Brioche

£13.00

Salad of Salt Baked Beetroot, Whipped Katy Rodgers Crowdie Cannelloni, Candied Walnuts

£12.00

Seared Orkney Scallops, Local Celeriac, Compressed Apple and Périgord Truffle

£14.00

Main Courses

Loin of Highland Venison, Braised Shoulder en Croute, Poached Crassane Pear, Poivrade Sauce

£23.50

Roast Fillet of Orkney Beef, Short Rib and Cheek, Heritage Carrot and Bone Marrow Jus

£25.00

*Wild Scottish Fillet of Halibut, Crisp Confit St Brides Chicken Thigh, Sprouting Broccoli
and Chicken Jus flavored with Tarragon*

£24.50

Fillet of Skrei Cod, Scottish Turnips, Sauerkraut and Smoked Bacon Consommé

£24.50

*Warm Flan of Local Cauliflower, Charred Roscoff Onion and Roasted Onion Broth Served with
18 Month Aged Comte and Truffle Toast*

£19.00



DESSERTS

Chocolate and Tonka Bean Mousse, Cinnamon Toast Ice Cream
£8.00

Carrot Cake, Praline Cream, Blood Orange and Carrot Sorbet
£8.00

Yorkshire Rhubarb and Sour Cream Vacherin
£8.00

Dark Chocolate Soufflé, Salted Caramel Ice Cream
£8.00

*Selection of Cheese from our Trolley Picked by George Mewes Served with
Scottish Quince Jelly & Damson Jelly, Oatcakes and Fruit Chutney*
£14.50

Tea or Coffee with Petit Fours
£4.50