

HORS-D'ŒUVRE

Albert Roux Classic Cheese Soufflé Suisse £9.00

Poached Scottish Blue Tail Lobster, Marinated Buratta, Heirloom Tomatoes £14.00

Cured Ceviche of Berwick Mackerel Lightly Marinated in Sherry, Home Grown Cucumber and Dill £10.50

Rabbit Rillettes, Golden Raisins, Peppercorns £ 8.50

Moullard Duck Ballotine, Smoked Black Cherries, Marmalade Brioche £13.50

ENTREES

Tornedos of North Sea Trout, Scottish White Carrot, Purple Cauliflower, Cep Mushrooms, Sauce Beurre Blanc £19.00

Local Lamb Stuffed Noisette and Braised Shoulder, Petit Pois a la Française, Garden Mint Jus £22.50

Poached Halibut, Artichoke Pureé and Chips, Chickpea Fritter, Beurre Blanc £19.00

Campbell's Gold Smoked Rump Steak, Ox Tongue Terrine, Poivrade Sauce, Shallots, Green Beans £21.50

Game of the Day £Market Price

LES DESSERTS ET FROMAGES

Valhrona Bitter Chocolate Bar, Black Cherries, Vanilla Ice Cream £9.50

Scottish Raspberry Berry Cranachan £9.00

Albert Roux Classic Caramélise Lemon Tart with Scottish Raspberries £ 8.50

Freshly Churned Homemade Ice Cream and Sorbet £ 7.00

Selection of British and Continental Cheese, Prune Chutney, Toasted Fruit and Walnut Bread £13.50

Allergy information on all food dishes and any draft beverages/wine by the glass is available on request.

A 10% discretionary service charge will be added to your bill.