

Weekly Dinner Menu £35.00

Roasted Swede Velouté with Burrata and Pancetta Crispy Toast

Duo of Fresh and Smoked Salmon, Purée and Fennel Salad, Citrus Dressing

Duck Liver Parfait on Warm Brioche Peach and Saffron Chutney, Raspberry

Pan Seared Salmon, Roasted Portobello and Parsnip, Chicken and Black Olive Jus

Flat Iron, Runner Bean, Macaire Potato, Wild Mushroom, Red Wine Sauce

Cod Cocotte with Roasted Vegetables, Lemon Grass Sauce

Madagascan Vanilla Crème Brulée, Strawberries, Sable Biscuit

Champagne Poached Peach with Fresh Raspberries

Isle of Mull Cheddar Rarebit

Tea, Coffee & Home Made Petit Fours £3.50

For those guests staying with us for several days, we would be delighted to offer a choice from the following classic dishes for a minimum of two persons, available with 24 hours' notice:

Salmon & Haddock Mornay Bake, Pommes Duchesse
Shepherd's Pie topped with Boulangere Potatoes
Braised Beef Shoulder & Kidney in Red Wine, Puff Pastry

All served with Roxburghe Garden Vegetables and Boiled Buttered Potatoes in Oatmeal

*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.