

a la carte

to start

Artichoke risotto crisp Bayonne ham, parsley vinaigrette
Breast of wood pigeon beetroot and orange salad, red wine reduction
Seared scallops seafood tortellini, saffron caper sauce
Smoked haddock and spring onion fishcake, herb dressing
Haggis, neeps and tattles, whisky sauce
Chicken liver and foie-gras terrine, pickles, olive bruschetta
Asparagus, rosemary, and Montgomery cheddar in filo, porcini sauce, herb salad (v)

to follow

Cod fillet courgette parpadelle, tomato and saffron oil
Corn-fed chicken garlic and sage farce, rosti potato, Madeira sauce
Confit belly of pork, leeks, creamed potato, cider mustard relish
Rack of lamb dauphinoise potato, baby vegetables, redcurrant jus
Sea bass fillet celeriac puree, braised fennel, dill caviar crème fraiche
Roasted aubergine spinach and sun blush tomato tart, goats cheese fondant (v)
Calves liver, pancetta potato cake, red onion marmalade, tarragon jus

to finish

Pear and thyme tart tatin, lemon and thyme sorbet
Almond nougatine parfait, bitter chocolate sauce, pistachio wafer
Strawberry and black pepper teardrop, pineapple ice
Trio of chocolate
Sticky toffee pudding butterscotch sauce, gingerbread ice cream
British cheeses, quince jelly

three courses priced at £ 27.00 per person

two course priced at £ 23.00

service not included