

A la Carte Menu

STARTER

Turkey ballotine – turkey mousse – parsnip purée – parsnip crisp – jus £12 Duck parfait – apple and orange purée – spiced pickled carrots – crackers £12 Traditional Cullen skink – crispy onions – herb oil £10 Trout gravlax – beetroot – dill – rocket – mustard – dill sauce £12 Whipped peppered goat's cheese – toasted focaccia – pomegranate hot honey £10

MAIN

Venison Wellington – fondant potato – roasted carrot – sprouts –
raspberry and bramble gastrique £45
Porchetta – chilli, sage and apricot stuffing – parsnip purée – roast potatoes –
honey-roasted carrots – red cabbage – jus £36
Pan-seared coley – mussels marinière – potatoes – spinach – samphire £36
Steelhead trout – chorizo potato cake – warm salad of fennel, kale and samphire –
chicken butter sauce £37
Nut roast – tenderstem – honey-roasted carrot – braised red cabbage – Yorkshire
pudding – roast potatoes – paprika sauce £34
8oz sirloin steak – fondant potato – Roscoff onion – roasted roots – tenderstem – veal jus £37

DESSERT

Chocolate orange tart – mango sorbet – candied orange – chocolate shards – honeycomb £11 Clootie dumpling – brandy crème anglaise – brandy snap £10 Vanilla panna cotta – frozen lemon mousse – raspberry sorbet – tuile £9 Lavender Crema catalan – shortbread – berries £10 Selection of 3 or 5 cheeses from the trolley – artisan crackers – oatcakes – fruit chutney – £11/£14