

First Course

Cream of cauliflower veloute with curried florets  
£6.95

Baked goat's cheese crotin, herb crust & Waldorf salad  
£7.75

Tiger prawn risotto, lemon & dill  
£7.95

Lightly spiced mackerel escabeche, pearl barley & coriander  
£8.95

Confit of Salmon, potato salad, blinis & caviar  
£9.95

Chicken liver parfait, prune butter, grape chutney & toasted granary bread  
£7.95

Warm pigeon with apple tartlet & puy lentils  
£8.95

Tortellini of confit rabbit, carrot puree bacon & tarrogan foam  
£9.25

All starters are available as a main course upon request.

Some dishes may contain traces of nuts.

Main Course

Butternut squash & chickpea massala, coriander naan bread & onion bhaji  
£16.25

Twice baked gorgonzola soufflé, chicory & poached pear salad, balsamic reduction  
£16.95

Fillet of seabass, fennel & spring onion risotto, spinach coulis  
£18.25

Pan seared trout, sautéed sprouts, leeks & chestnuts, brown shrimp butter  
£18.75

Roast duck breast, sweet pickled beetroot, red onion tart, orange reduction  
£18.95

Beef Bourguignon, celeriac creamed potatoes, parsnip crisps  
£19.95

Seared venison loin, savoy cabbage & bacon, cepé tortellini, game jus  
£24.95

Scottish dry aged fillet steak, dauphinoise potato, red wine sauce  
£25.95

Side orders all at £3.85

Dauphinoise potatoes  
Braised red cabbage  
Buttered sprout tops

Celeriac puree  
Green salad

Buttered new potatoes  
French fries