

A LA CARTE



New Chapter
RESTAURANT
& PRIVATE DINING

Starters

White onion & cider soup with Cockburn black pudding	£6.50
Beetroot terrine, whipped Stilton, marinated pears & caramelised walnuts	£7.50
Hand-dived Ullapool scallops with warm pork belly & black pudding terrine, cider & curried apple	£12.95
Venison tartare, pickled blueberries & parsnip crisps	£8.25
Home hot smoked salmon with Amalfi lemon & fennel salad	£8.50
Chicken liver parfait with toasted brioche & red onion chutney	£7.50
Confit wild mushrooms, poached egg, Jerusalem artichoke & Iberico ham	£8.50

Mains

35 days dry-aged Ribeye steak from the Borders with hand-cut chips, lamb's lettuce & peppercorn sauce	£23.95
Roasted partridge, champagne sauerkraut, Morteau sausage, celeriac & wild mushrooms	£20.95
Slow-cooked lamb shoulder with spelt, roasted root vegetables & crispy sweetbread	£19.50
North Sea hake with smoked garlic mash, octopus, white gazpacho & sprouting broccoli	£18.95
Lightly curried monkfish with roasted cauliflower, Puy lentils & shimeji mushrooms vinaigrette	£19.50
Parsley & spelt risotto with honey-glazed chestnuts, parsnips & butternut squash	£13.95
Onion tart tartin with white gazpacho, broccoli & Muscat grapes	£13.95

Sides

Hand-cut chips	£3.50
New potatoes	£3.50
Green beans & hazelnuts	£3.50
Rocket & parmesan salad with aged balsamic vinegar	£3.50