

*LUNCH*



*New Chapter*  
RESTAURANT  
& PRIVATE DINING

*LUNCH FROM £9.95*  
*2 COURSES £12.95*  
*3 COURSES £16.95*

*Starters*

White onion & cider soup with Cockburn black pudding

Home hot smoked salmon with Amalfi lemon & fennel salad

Chicken liver parfait with toasted brioche & red onion chutney

Venison tartare, pickled blueberries & parsnip crisps

Confit wild mushrooms, poached egg, Jerusalem artichoke and bacon crumble

*Mains*

Roasted pheasant , champagne sauerkraut, Morteau sausage, celeriac & wild mushrooms (£4 supplement)

Slow-cooked lamb shoulder with spelt, roasted root vegetables & crispy sweetbread

Lightly curried hake with roasted cauliflower, Puy lentils & shimeji vinaigrette

Parsley & spelt risotto, honey-glazed chestnuts, parsnips & butternut squash

Onion tart tartin with white gazpacho, broccoli & Muscat grapes

*Sides*

Hand-cut chips £3.50

New potatoes £3.50

Green beans with hazelnuts £3.50

Our dishes are designed using seasonal ingredients and therefore change on a regular basis.  
We apologise if we need to change elements or whole dish from all the menus as and when required.

Before placing your order, please inform us if a person in your party has a food allergy



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## Sweets

Coconut panna cotta with tropical fruits & basil syrup

Caramelised apple mille-feuille with apple sorbet

Chef's selection of homemade ice cream & sorbets with honeycomb & caramel sauce

## Cheese

Selection of Scottish cheeses with oatcakes & chutney (£3 supplement)

## Digestifs

We have put together a really interesting list of digestifs from artisan producers which you will not find widely available. They are the perfect end to a lovely meal.

### Sweet Wines

Muscat de Beaume de Venise, Château Pesquié, Southern France, 2014	50ml £4.25	500ml £38.00
Deliciously refreshing sweet wine bursting with Charentais melon and tropical flavours. Luscious but not sickly.		
Petit Manseng "les Annesses", Cabidos, Comte Tolosan, France, 2012	£3.75	375ml £27.00
'Christmas in a bottle' with powerful quince and tropical fruit aromas. Fresh acidity offsets the sweetness.		
Maury "Grenat", Domaine Lafage, Roussillon, France, 2013	£4.05	500ml £36.00
Fortified Grenache noir, oozing with jammy black fruits. Perfect with chocolate or cheese. Softer alternative to Port.		
Pedro Ximénez, Triana NV, Spain	£4.95	500ml £41.00
Luscious sweet with inviting flavours of mocha, toffee, dates and hints of chocolate. Perfect wine for ice cream.		

### Cognac

VS Le Reviseur Single Estate Petite Champagne	25ml £3.90
VSOP Maxime Trijol Single Estate Grande Champagne	£4.90
XO Vieille Reserve Edgar Leyrat	£9.00

### Armagnac

VSOP Baron de Sigognac, Bas Armagnac	£3.90
1970 Eric Dartigalongue, Bas Armagnac	£9.00

### Grappa

Grappa Moscato Bepi Tosolini	25ml £3.90
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### Calvados

Calvados Bemeroy Fine	£3.50
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### Port

Ramos Pinto LBV unfiltered 2011	50ml £4.20
10 Years Old Tawny Quinta de Ervmoira	£5.75

