

*THE TERRACE  
DINNER MENU*

*AMUSE BOUCHE*

*STARTERS*

Seafood Ragout  
*Rouille – Croutons – Spring Onions*

Confit of Pork Belly  
*Black Olive & Sage Fritters – Apple & Calvados Sauce*

Blue Cheese Beignets  
*Celery – Walnuts – Rocket – Celeriac Remoulade*

*PALATE CLEANSER*

*MAINS*

Seared Fillet of Salmon  
*Sweet & Sour Peppers – Pomme Noisette – Sauce Vierge*

Roast Loin of Venison  
*Butternut Squash – Cider Fondant Potatoes – Parsnip & Vanilla Purée*

Pearl Barley Risotto  
*Glamorgan Sausage – Caramelised Cauliflower – Creamed Leeks*

*DESSERT*

Hot Chocolate Fondant  
*Praline Ice Cream – Warm Drambuie Custard*

Glazed Lemon Tart  
*Roast Kumquats – Passion Fruit Sorbet*

Scottish Cheese Board  
*Farmhouse Chutney – Home-Made Oatcakes*

Dinner Menu £20 per person  
Includes Tea & Coffee served with Petit Four

Dishes may be subject to changes according to product seasonality and availability

Dishes May Contain Allergens.  
If You Have Any Dietary Requirements Please Speak To A Member Of Staff