

4 COURSE A LA CARTE

To Start

Beetroot & Horseradish
Carrot & curry
Pumpkin & Buttermilk
Mushroom & Fregola

1st Course

TARTARE OF SMOKED LANGOUSTINE

Pickled fennel, Belotta ham, apple curd, borage

LOCH FYNE CRAB “MARIE ROSE”

Rose veal, tomato and crab mayonnaise



2nd Course

LOBSTER MOUSSE & ORKNEY SCALLOP

Leeks, shrimps & Lobster cappuccino

RAVIOLI OF FENTON BRUNT ESTATE PARTRIDGE

Buttered cabbage, trompette mushrooms
Truffle cream



MAIN COURSE

ROAST SCRABSTER TURBOT

Celeriac Puy lentils, girolles,
Saucisson de Morteau

ROAST MALLARD DUCK

Braised cabbage, salsify, celeriac,
Cocotte potatoes, Armagnac jus

SADDLE OF BORDERS ROE DEER

Butternut Squash, red cabbage, dauphine potato Quince, sweet Tomasu & 'long pepper' sauce



FOUR COURSE MENU £90.00

All prices are inclusive of V.A.T. Service is left to your own discretion.
We only add a 10% discretionary service charge

Food allergy and intolerances:

please inform a member of the front of the house
when placing your order