

MENU

TASTING MENU

menu must be taken by the whole table

5 COURSE MENU - £75.00 WINE PACKAGE - £45.00

TAITTINGER CHAMPAGNE ON ARRIVAL

AMUSE-BOUCHE

SEARED ISLE OF MULL SCALLOPS

saffron + octopus arancini, squid ink, salsa verde
paired with Albariño, Mar de Frades, Rías Baixas, Spain, 2018

DRY-AGED STEAK TARTARE

chilli ferment, seaweed, egg yolk, tarragon, sourdough
paired with Primitivo IGT Organic, Varvaglione, Italy, 2016

COFFEE-BRINED RUMP OF LAMB

fermented turnip purée, compressed tokyo turnips, cocoa nib sauce
paired with Côtes du Rhône, Laudun Chusclan, France, 2017

RHUBARB, APPLE + VANILLA

rhubarb shortbread, bavaroise, apple, calvados, sherbet
paired with Noble Mud Pie, D'Arenburg, Australia, 2015

BLUEMIN WHITE

fruitcake, pickled grapes, chutney, walnuts
paired with LBV Port, Quinta do Crasto, Portugal, 2013

PETIT FOURS £5.00

Please make our staff aware of any dietary/allergen requirements you may have so we can accommodate your needs.

TO START



**GLASS OF TAITTINGER
BRUT RESERVE £9.95**

SOUP OF THE DAY £6.95

freshly baked bread

DRY-AGED STEAK TARTARE £12.95

chilli ferment, seaweed, egg yolk, tarragon, sourdough

SALMON £11.50

blood orange, smoked yoghurt, dill, linseed cracker

SMOKED CHEESE TWICE-BAKED SOUFFLÉ (V) £8.25

tomato + oregano soup

WARM CHICKEN + ROQUEFORT MOUSSE £9.00

“waldorf salad”

FETA + DILL CHEESECAKE £8.00

torched mackerel, red pepper salsa

SEARED ISLE OF MULL SCALLOPS £14.00

saffron + octopus arancini, squid ink, salsa verde

RABBIT + HAM £10.50

pistachio, carrots, thyme

TO CONTINUE

ARDGAY HIGHLAND VENISON £23.00

pomme mousseline, blood orange, shallots, black sesame, sauce bigarade

NORTH SEA HAKE FILLET £21.95

curried mussels, cauliflower, velouté, spaghetti vegetables, dill

COFFEE-BRINED RUMP OF LAMB £23.50

fermented turnip purée, compressed tokyo turnips, cocoa nib sauce

ROASTED MONKFISH TAIL £22.95

braised butter beans, squash, chorizo

SPINACH + ARTICHOKE STEAMED DUMPLINGS (V) £17.25

roast artichoke + spinach purée, pak choi, broccoli

ROAST PORK FILLET + CRISPY BELLY £21.00

carrot purée, cabbage, sage, apple, cider reduction

SWEET POTATO + CHICKPEA FRITTER (V) £17.25

lentils, tofu, kale, sriracha crème fraîche

28 DAY DRY-AGED LAKELAND BEEF STEAK

portobello mushroom, grilled tomato, triple cooked chips,
onions, roasted shallot butter.

RIBEYE (280G) £29.50

FILLET (280G) £34.50

SAUCES £2.50

peppercorn, béarnaise, blue cheese, red wine

SIDES £3.75

creamed potatoes, buttered greens, french fries,
sweet potato fries, triple cooked chips, beer battered onion rings,
tenderstem broccoli garlic + almonds

TO FINISH

“CAPPUCCINO” £7.50

coffee mousse, chocolate ganache, chantilly, milk ice cream

LEMON PARFAIT £7.25

mascarpone, textures of raspberry, shortbread, meringue

SAFFRON POACHED PEAR £7.95

vanilla espuma, freeze dried blackberries, crispy oats, sorbet

“MILLE-FEUILLE” £7.95

homemade puff pastry, vanilla, caramel, hazelnuts, hazelnut ice cream

STICKY TOFFEE PUDDING £7.00

butterscotch sauce, vanilla ice cream

RHUBARB, APPLE + VANILLA £7.50

rhubarb shortbread, bavaroise, apple, calvados, sherbet

CHOCOLATE + PASSION FRUIT TART £7.50

passion fruit sorbet

PETIT FOURS £5.00

ARTISAN CHEESE SELECTION

REDESDALE

sheep's milk, hard, english

GOLDEN CROSS

goat's milk, soft, english

COQUETDALE

cow's milk, soft, english

ARRAN BLUE

cow's milk, blue, scottish

BLUEMIN WHITE

cow's milk, blue, english

BRIE DE MEAUX

cow's milk, soft, french

BLACK BOMBER CHEDDAR

cow's milk, hard, welsh

MAIDA VALE

cow's milk, soft, english

ÉPOISSES

cow's milk, soft, french

served with homemade oatcakes,
chutney, pickled grapes, walnut + raisin bread

3 CHEESE £9.95

4 CHEESE £11.95

5 CHEESE £14.95

ALL CHEESE £24.95

DESSERT WINES

10 YEAR TAWNY PORT, FONSECA NV £7.50 (75ml)

LBV PORT, QUINTA DO CRASTO 2013 £6.50 (75ml)

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