

STARTERS

Soupe de legumes du jour (V)	£7
Salad of Winter vegetables, "parmesan crisp", herb vinaigrette (V)	£9.5
Tri- colour roasted beetroot salad with goat cheese mousseline, and toasted hazelnuts (V)	£9.5
Seared scallops, purée of leeks with candied lemon and purple shiso leaves	£16
Seatrout and salmon rillettes, cucumber and Keta caviar	£12.5
Escabèche of tuna with crushed avocado, carrot purée and Trinity herbs vinaigrette	£13.5
Mosaic of maize fed chicken and truffle, port jelly	£12
Ballotine of foie gras with grain mustard remoulade, mash salad	£15
Warm seared foie gras with glazed Braeburn apple Cabernet sauvignon dressing	£16

SPECIAL

Roast Chateaubriand of Scottish beef

With sautéed green beans, pommes Pont-Neuf
Confit tomato and garlic bread crumbs £62 - serves two

MAIN COURSES

Risotto of wild mushroom, white truffle oil and soft herbs (V)	£17
Roast Halibut, butter spinach, pommes nouvelles	£26
Fillet of seabass celeriac purée, curly kale, saffron fish cream	£24
Lobster risotto Provençale with parmesan tuile	£32
Fillet of hake, with Provençal vegetables polenta, black olive tapenade, lovage pesto	£21
Sautéed calf's liver, bacon, pommes purée madeira sauce	£23
Assiette of suckling pig and crackling, apricot sage faggots pommes fondantes, bramley apple sauce	£25
Roast rump of lamb with celeriac purée, savoy cabbage, salsify and lemon thyme	£28.5
Roast Fillet of Scottish beef with rosemary potato, confit shallots and garlic, red wine sauce	£32
Beef Rossini – add Seared Foie Gras, Truffle Sauce	£10 supplement

SIDE DISHES (£ 4 . 0 0)

Green Salad	Pommes Pont Neuf
Green Beans	New Potatoes
Leaf Spinach	Mash Potatoes

Food and allergies intolerance - before ordering please speak to our staff about your requirements.

Chef: Julian Marshall

Prices include VAT. An optional service charge of 12.5%, which is at the customer's discretion and goes entirely to our staff, will be added to your bill.

Dessert

All at £6.95

Dessert of the day

Crème brûlée with berry compote and almond tuile

2018 Riesling Cordon Cut Late Harvest, Mount Horrocks, Clare Valley, Australia £12

Raspberry macaron heart with raspberry ice cream

2015 Château Delmond, Sauternes, France £8

Hot chocolate fondant with caramelised orange and vanilla cream

2010 Vin Santo del Chianti Classico DOC, Castello di Brolio, Tuscany, Italy £10

Blackberry and apple cheesecake

2014 Sauvignon blanc Late Harvest, Mulderbosch, Stellenbosch, SA £7

Chocolate and salted caramel Delice with blood orange

2016 Banyuls Rimage AOP, Dom de Valcros, Roussillon, France £8

Rhubarb and almond crumble tart with rhubarb sorbet

2015 Muscat de Beaumes de Venise Domaine Durban, Roussillon, France £6

Selection of sorbet and ice cream

Bleeding Heart chocolates truffles £3.5

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Cheese

Colston Bassett Stilton with Walnut Bread £9.25

Graham's 10 Years Old Tawny £8

Selection of Cheeses from the Trolley: £10 for 3 / £13.50 for 5

Sandeman 20 Years Old Tawny £12