



Chef's Selection Menu

Two courses only £29.00; Three Courses £35.00

Wild Mushroom and Ricotta Ravioli

*Seared West Coast Scallops, Pearl Barley and Brown Shrimp,
Saffron and Smoked Haddock Velouté*

Chicken Leg & Foie Gras Terrine marbled with Pistachio, Morels and Black Trompettes,
Saffron pickled Cauliflower and Shallot, Jerusalem Artichoke Purée

Beetroot Cured Scottish Salmon, Smoked Mussels, Horseradish Mousse, Beetroot
Textures, Chilli Gin Vinaigrette

Purple Sprouting Broccoli, Poached Hens Egg, Sauce Hollandaise and Parmesan Shavings

Confit Leg of Gressingham Duck, Smoked Duck BonBon, Vanilla Pomme Purée,
Roast Honey Glazed Shallot, Wilted Chard, Lentil Jus

Poached Fillet of Sea Trout, Saffron Chateaux Potato, Smoked Lobster,
Fennel and wilted Spinach, Sauce Vierge

Pan Roasted Supreme of Chicken, Potato Fondant, Leek Fondue,
Salsify, Purple Sprouting Broccoli, Tarragon Jus

Beetroot and Goats Cheese Risotto, Purple Sprouting Broccoli, Kale,
Toasted Spiced Seeds

Seafood Linguine, West Coast Scottish Mussels, King Prawn, Sea Trout and Haddock,
Vermouth Cream Velouté, Capers and Samphire

Passionfruit Curd Tart

Sticky Toffee Pudding, Vanilla Ice Cream

Chocolate Brownie, Vanilla Ice Cream

Ice Cream and Sorbet Selection, Berry Compote, Crumbled Honeycomb

Dark Chocolate Mousse

Columbian Coffee and petit fours

Espresso or Cappuccino and petit fours - £1.00 supplement

Dishes may contain Allergens – please ask for Allergen Folder

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