

Restaurant Private Dining Menu

Starters

Soup of the Day £8

Roast Hand Dived Orkney Scallop
peas – bacon – black pudding crumb £15

Smoked Duck and Venison
grated foie gras – pickled vegetables – truffle mayonnaise £14

Ravioli
ravioli of crab and scallop – fennel purée – shellfish bisque £15

Katy's Farm Egg (v)
crispy soft hen egg – Wye Valley green and white asparagus – Jersey Royals – Mimolette £13

Mains

Mossie's Farm Pork Belly
aromatic glazed cheek – cashew nuts – sweet potato – sherry jus £27

Medallion and Daube of Highland Beef
navet – watercress – beef fat potatoes – Madeira sauce £30

Wild Dunnet Bay Seabass
emulsion of crab – kohlrabi – broccoli stem – squid ink linguine £28

Roast Curried Cauliflower (v)
tabouli – Black Bomber – golden raisin – pomegranate and caper dressing £18

Campbells Gold Beef Fillet 254g
sautéed mushrooms – roast shallot – watercress – fries – garnish £36.95

Desserts

Rum Baba
caramelised pineapple – toasted coconut ice cream £11

Peanut Butter Parfait
caramelised banana – yuzu £12

Valrhona Manjari Chocolate Mousse
blood orange – pistachio sponge £12

Selection of Artisan Cheeses
oatcakes – olive oil biscuits – chutney £9.00 for three/ £15 for five

Please note this menu is subject to seasonal change