

Starters

Soup of the Day £8

Roast Hand Dived Orkney Scallop
confit chicken wing – prune – leek £15

Escalope of Rougié Foie Gras
seared escalope of foie gras – Yorkshire rhubarb – blood orange – gingerbread – granola £14

Ravioli

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

Katy's Farm Egg (v)

crispy soft hen egg – Jersey Royal espuma – asparagus – Mimolette £13

Mains

Dornoch Lamb

roast loin – braised neck – peas – morels – Jersey Royals £27

Beef Cheek

slow cooked beef cheek – mushroom gratin – asparagus – hasselback potato – red wine jus £30

Halibut

sautéed halibut – clams – mussels – chorizo – chicken emulsion – dukkah £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

Cheesecake

baked Brillat Savarin cheesecake – peanut caramel – yuzu – banana ice cream £12

Parfait

pear parfait – almond purée – soaked golden raisins – cinnamon doughnut £12

Rice Pudding

vanilla rice pudding – poached rhubarb – orange – palmier £11

Valrhona Chocolate

dark chocolate fondant – dulce ice cream – aerated chocolate £12

Selection of Artisan Cheeses

oatcakes – grapes – chutney £9.00 for three/ £15 for five