

First Course

Roast pumpkin velouté with chilli & ginger
£6.95

Baked goat's cheese crotin, herb crust & Waldorf salad
£7.75

Smoked salmon roulade, celeriac remoulade & watercress mayonnaise
£7.95

Smoked mackerel with beetroot & mascarpone risotto
£8.95

Chicken & ham ballotine, apricot & cranberry chutney, sour dough loaf
£8.95

Barbary duck & orange pate, apple & pomegranate salad
£8.95

Seared pigeon breast, vegetable pastille, hazelnut & cumin dressing
£8.95

Tortellini of confit rabbit, carrot puree, bacon & tarragon foam
£9.95

All starters are available as a main course upon request.

Some dishes may contain traces of nuts.

Main Course

Pan fried pierogi with choucroute, pumpkin seeds & squash
£16.25

Wild mushroom & chestnut wellington, parsnip puree & puy lentil jus
£16.95

Pave of Shetland salmon, mussels & tiger prawns, cauliflower & almond puree
£17.95

Fillet of sea bass, Jerusalem artichokes & Swiss chard, brown shrimp beurre blanc
£18.95

Slow cooked pork belly, mustard mash, buttered sprout tops & crackling
£17.95

Roast duck breast, mushroom duxelle, pomme dauphine, Madeira jus
£18.95

Oven roast cannon of venison, Anna potatoes & anise carrots
£25.95

Scottish dry aged fillet steak, dauphinoise potato, red wine sauce
£26.95

Side orders all at £3.85

Dauphinoise potatoes
Buttered sprout tops

Creamed potato
Green salad

French fries
Braised red cabbage