

SAMPLE LUNCH A LA CARTE MENU

-FIRST DISHES-

Soft poached duck egg, young leeks, baby Charlotte potatoes
and marinated girolles 8.00

Warm salad of roast onion squash, black olives, soft goats curd cheese,
pumpkin seeds, pickled grapes and balsamic dressing 8.00

Cannelloni of wood pigeon, cèpe purée, cob nuts and figs 8.50

Lobster bisque, scallop tartar and avruga caviar 8.50

-SECOND DISHES-

Roast guinea fowl supreme, celeriac and walnut purée, pancetta,
black pudding, little gem and herb jus 15.50

Seared hake with fricassée of leeks, fennel, lobster and crab, new potatoes
and shellfish sauce 15.00

Confit shoulder of lamb, roast sweetbreads, girolles, glazed shallots
and red wine jus 15.50

Marjoram gnocchi, globe artichokes, grelot onions, tomato confit
and onion fondue 13.50

-AND TO FOLLOW-

Coffee, Baileys and Marsala trifle with amaretti ice cream
and chocolate shavings 8.00

Vanilla panna cotta, lemon curd and blackberry sorbet 8.00

Our selection of Scottish farmhouse cheeses 8.50

Coffee and Petits Fours 4.00

SAMPLE MENU

THE TASTING MENU

Beetroot cured salmon, oyster panna cotta, fresh crab
and avocado crème fraîche

Perdaudin Roero Arneis, Negro, Piedmont 2011

Seared sea trout, poached langoustine, warm cucumber, samphire
and shellfish beurre blanc

The Old Broke Block Semillon, Glenguin Estate, New South Wales 2007

Braised pork cheek and crispy ham hough bon bon
with spiced apple purée and young carrots

Touriga Nacional, Julia Kemper, Dão 2009

Rib eye of Scotch beef, roast shallot purée, black pudding, pearl onions,
braised celery and red wine jus

Ninquén, Ninquén Mountain Vineyard, Colchagua 2008

Anster farmhouse cheese, pickled peach, camomile jelly
and hazelnut crackers

El Puno Viognier, El Escosés Volante, Calatayud 2009

Coconut mousse, chocolate moelleux
and coconut sorbet

Campbell's Rutherglen Muscat, Victoria

Coffee and Petits Fours

£65.00 per person

£115.00 per person with wines

Prices include VAT at the current rate

This tasting menu is designed for the enjoyment of all the guests at your table

As a courtesy to other guests please turn off all mobile phones

SAMPLE DINNER A LA CARTE

-FIRST DISHES-

Smoked breast and cannelloni of wood pigeon, crisp tongue bon bon,
cèpe purée, figs and cob nuts 14.50

Maple-glazed breast of partridge, slow cooked boudin, poached quail egg and
truffled sherry velouté 15.00

Warm salad of soft poached duck egg, young leeks, pickled girolles
and lemon dressing 14.00

Lobster Thermidor 18.00

Oyster panna cotta, crisp basil langoustines, fresh crab,
and avocado crème fraîche 16.00

-SECOND DISHES-

Lemon sole fillets, poached lobster, young fennel, new potatoes
and shellfish butter sauce 24.00

Roast breast and confit leg of wild Mallard duck, rösti potato, damson compote,
black pudding, girolles, pearl barley and autumn roots and fruits 24.00

Roast Scottish grouse, Savoyarde potatoes, broad beans, pickled peaches
and Madeira jus 28.00

Loin of wild venison, smoked pumpkin purée, young turnip, roast venison
faggot, bacon and bay leaf jus 25.00

Cannelloni of herb ricotta, globe artichokes, onion fondue, celeriac purée,
crisp shallot rings, violet potatoes and parsley and walnut velouté 22.00

-AND TO FOLLOW-

Our selection of Scottish farmhouse cheeses from the trolley 10.50

Pavé of salted Amedei chocolate, praline mousse, banana and passion fruit sorbet
and chocolate crackling 9.50

Hot pear and gingerbread soufflé with honey and almond ice cream 9.50

Warm treacle tart, caramelised apples and orange curd ice cream 9.50

Baked bramble clafoutis with clotted cream 9.50