

A La Carte Menu

Starters

Beef Cheek, XO Glaze, Celeriac, Wild Mushroom £14

Scallop, Smoked Parsnip, BBQ Beetroot, Goat Cheese Mousseline £18

Cullen Skink, Leek £14

Mains

Cod, Iberico Cream, Brussels Sprouts, Crab £36

Rump Steak, Koffman Fries, Red Wine Jus £34

Free Range Chicken, Blue Cheese Porridge, Butternut Squash, Haggis £32

Venison, Pommes Aligote, Bone Marrow Jus £36

Desserts

Dark Chocolate Tart, Pear Curd, Salted Caramel £12

Apple Tarte Tatin, Ginger, Cinnamon, & Rum £12

Selection of European Cheeses £12

Chef David Racz