

SET MENUS



MENU A £45.00 pp

HAM HOCK TERRINE, PRUNE & DATE CHUTNEY, SOURDOUGH TOAST
CURED LOCH DUART SALMON, PINK GRAPEFRUIT, CUCUMBER & KETA

CAULIFLOWER AND TONKA BEANS SOUP, CRÈME FRAICHE

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ROAST BALLOTINE OF GUINEA FOWL, CREAMED BRUSSEL SPROUTS

BAKED COD, PINK PEPPER CRUST, SPINACH, SALSIFY

CRISP FRIED POLENTA, IMAM BAYILDI

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PEAR BELLE-HELENE, CANDIED ALMONDS

BRIE DE MEAUX, NUT BREAD, CHUTNEY

HOUSE MADE ICE CREAM AND SORBET SELECTION

SET MENUS



MENU B £50.00 pp

FOIE GRAS ballotine, QUINCE, GRAPE, RADISH
ROAST ORKNEY SCALLOP, CAULIFLOWER, SQUID, AVRUGA
ROSEMARY SALTED BAKED VEGETABLE SALAD, HONEY DRESSING

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HIGHLAND VENISON, RED CABBAGE, PARSNIPS, JUNIPER AND PORT
MONKFISH, PUY LENTIL MATELOTE, BRAISED BEEF CHEEK
WILD MUSHROOM & PEARL BARLEY RISOTTO, HERB EMULSION

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PEAR BELLE-HELENE, CANDIED ALMONDS
CHOCOLATE FONDANT, VANILLA ICE-CREAM, CHOCOLATE SAUCE
BUTTERMILK PANNA COTTA, PLUM COMPOTE, LANGUE DE CHAT

TASTING MENU



MENU C TASTING MENU £65.00 pp OR £90.00 pp WITH WINE

CHEF'S APPETIZER

WELCOME FROM OUR CHEFS

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FOIE GRAS BALLOTINE

QUINCE, GRAPE, RADISH, HOME-MADE BRIOCHE

2013 VDP CÔTES CATALANES, 'MUDIQLIZA', CAUDA LOUIS, FRANCE

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SCALLOPS

SQUID, CAULIFLOWER, AVRUGA CAVIAR

2014 CHARDONNAY TALINAY, TABALI, LIMARI VALLEY

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DUCK BREAST

PAN-FRIED DUCK BREAST, ORANGE SAUCE, PANISSE, ENDIVE

2013 PINOT NOIR, SILVER PALM, CALIFORNIA, USA

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PASSION FRUIT MOUSSE MERINGUE

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TRADITIONAL CRÊPE SUZETTE, FLAMBÉ

2012 MUSCAT 'EXALTATION', HOLDVÖLGY, TOKAJ, HUNGARY