



# Platinum Menu



Please Choose 1 Dish From Each Section:

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## STARTERS

Scottish Scallops **SF**

*Served with samphire, seaweed, coconut curry broth and chilli oil*

Smoked Salmon **D F**

*Served with beetroot horseradish cream, cucumber, capers and micro herbs*

Buffalo Mozzarella **D**

*Served with heritage tomato, olives, baby rocket and basil oil*

Beetroot Feta Crumble Salad **N VG**

*Pomegranate, pumpkin seeds and balsamic dressing*

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## MAINS

Slow-Cooked Lamb Rump **D**

*Served with dauphinoise potatoes, peas, glazed carrots and rosemary jus*

Beef Wellington **D E G M**

*Served with seasonal vegetables and rustic jus*

Pan-fried Seabass **D F**

*Served with crushed minuted pea, new potatoes, confit cherry tomato, caviar and beurre blanc sauce*

Chicken Fricassee **D M**

*Served with glazed baby shallots, mash potatoes and wild mushroom sauce*

Wild Mushroom Risotto **D V**

*Served with pickled papaya, truffle oil and parmesan cheese - Vegan Option Available*

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## DESSERTS

Pecan & Whiskey Pie **D N G S**

*Served with chocolate sauce and vanilla ice cream*

Dark Chocolate Decadent **D G E**

*Served with salted caramel ice cream and sauce*

Crème Brûlée Cheesecake **D G E**

*Served with berries and micro flowers*

Blackcurrant Tart **S VG**

*Served with mixed berries and fruit compote*

Lemon Tart Meringue **E G**

*Served with macerated seasonal fruits*

**D** - Dairy

**N** - Nuts

**E** - Eggs

**SF** - Shellfish

**G** - Gluten

**SE** - Sesame

**F** - Fish

**V** - Vegetarian

**S** - Soya

**VG** - Vegan

**M** - Mustard

Dishes may contain allergens. If you have any dietary requirements please let your server know. All prices are inclusive of VAT.

A discretionary 12.5% Service Charge will be added to your final bill.

