

• THE SMALL BITES •

BREAD & BUTTER £1.80
 MARINATED OLIVES £4.50
 FONTINA ARANCINI RISOTTO BALLS @ £4.50
 THE HONOURS HAGGIS BON BONS £4.50
 DUCK RILLETTES ON TOAST £4.50
 SARDINIAN CRISP BREAD, ROAST PEPPER & CHICKPEA HUMMUS @ £4.50
 VEGETARIAN HAGGIS BON BONS £4.50

• LINDISFARNE OYSTERS •

The Lindisfarne Oyster Farm lies on the site of the oyster beds established by the Monks of Lindisfarne Priory.

Three / ½ Dozen
 CLASSIC £9.00 / £18.00
Lemon & mignonette vinegar
 CRISPY MEXICAN £9.50 / £19.00
Avocado guacamole, chipotle cream & gazpacho
 CHAMPAGNE GRANITÉ £10.00 / £20.00
 ALL OF THE ABOVE *One of each / ½ Dozen* £10.00 / £20.00

• STARTERS •

MUSCADE PUMPKIN VELOUTÉ @ £7.50
Pumpkin seeds, hazelnut oil, Parmesan
 PICKLED PETERHEAD MACKEREL £10.50
Carrot, cucumber, apple, wasabi dressing
 CURRIED CRAB RAVIOLI £13.95
Crab cappuccino
 SWISS CHEESE SOUFFLÉ @ £13.95
Creamed spinach, Mornay sauce
 WISHART'S BLEND' SMOKED SHETLAND RILLETTES £14.50
Crème fraîche, cucumber, toasted sourdough
 BALLOTINE OF FOIE GRAS £15.50
Apple & fig chutney, toasted brioche

• THE HONOURS TABLE •

£65.00 per person
 To be taken by the whole table.
 Please note changes to this set menu are unavailable.

CURRIED CRAB RAVIOLI
Crab cappuccino

BALLOTINE OF FOIE GRAS
Apple & fig chutney, toasted brioche

PICKLED PETERHEAD MACKEREL
Carrot, cucumber, apple, wasabi dressing

ROAST 'Fenton Brunt' PARTRIDGE
Braised Savoy cabbage, cocotte potatoes, Armagnac jus

SPICED CHOCOLATTE SOUFFLÉ
Clementine sorbet

Coffee or Tea with Petits Fours

• JOSPER GRILL •

Our prime cuts of grass fed beef are dry-aged between 28 & 36 days, depending on the cut. All of our steaks are brushed with a house marinade & grilled over charcoal at 650°F & then finished with a Madeira glaze. Each steak is served with grilled vine tomatoes.

DONALD RUSSELL GRASS FED SIRLOIN STEAK 250g £28.00
 DONALD RUSSELL GRASS FED RIB EYE STEAK 250g £28.95
 DONALD RUSSELL GRASS FED FILLET STEAK 250g £36.50

Each £2.50
 BÉARNAISE | RED WINE | PEPPERCORN

TO SHARE

THE HONOURS CHATEAUBRIAND 500g £70.00
Duck fat chips, fried onion rings, fine French beans, mixed leaf salad & sauce Béarnaise

• MAINS •

FILLET OF LOCH DUART SALMON £23.50
Pak choi, Champagne beurre blanc
 FILLET OF STONE BASS £24.00
Mizo glaze, aubergine purée, balsamic jus
 POACHED HAKE & SQUID INK FETTUCCHINI £24.50
Squid, mussels, Sauternes & curry velouté
 GORGONZOLA RISOTTO @ £17.00
Braised endive, glazed walnuts
 OX CHEEKS A LA BORDELAISE £24.00
Creamed potatoes, red wine sauce
 ROAST 'Fenton brunt' PARTRIDGE £24.00
Braised Savoy cabbage, cocotte potatoes, Armagnac jus
 ROAST LOIN OF ROE DEER £26.50
Venison tortellini, red cabbage, pear, sauce Grand Veneur

• SIDES •

Each £4.25
 FRENCH FRIES
 SEASONAL GREEN VEGETABLES
 KALE, CITRUS, PARMESAN & TOASTED PUMPKIN SEEDS
 ENDIVE SALAD, SHALLOTS, CROUTONS & LANARK BLUE
 CRISPY BEER BATTER ONION RINGS

• DESSERTS •

PINEAPPLE TARTE TATIN £9.50
Fromage blanc ice cream
 PRALINE MOUSSELINE CANNELLONI £9.50
Honey roasted nuts, salted caramel ice cream
 TARTE BOURDALOUE £9.50
Comice pears, Agen prunes, Armagnac ice cream
 SPICED CHOCOLATE SOUFFLÉ £9.50
Clementine sorbet
 SELECTION OF FARMHOUSE CHEESES £12.50

– SERVICE CHARGE –

ALL PRICES INCLUDE VAT. PLEASE NOTE A DISCRETIONARY
 10% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF SIX OR MORE

– DIETARY REQUESTS –

PLEASE INFORM US IF YOU HAVE ANY DIETARY REQUIREMENTS
 OR ALLERGIES. DISHES MAY CONTAIN NUTS OR NUT OIL