

STARTERS

Pumpkin soup, pumpkin seeds, crème fraiche — 9.00

Foie gras ballotine, spiced pear, grape, radish — 14.50

Confit Loch Duart salmon, grapefruit gel, horseradish mayo, cucumber, burnt grapefruit, beetroots — 14.00

Seared Orkney scallop, cauliflower, squid, avruga caviar — 16.50

Poached lobster and mango salad, oyster mayonnaise, avruga caviar, radish, dill — 16.50

Crispy hen egg, English leek, vitelotte potato, truffle dressing — 14.50

Beetroot salad, rocket, goat's curd, honey dressing — 14.00

MAINS

Middle White pork fillet, confit belly, burnt apple purée, turnip, bacon — 26.50

Highland venison, artichoke, heritage beetroot, juniper and port — 29.50

Free range chicken breast, pot au feu, parsley and tarragon pesto, chicken consommé — 24.00

Roasted cod loin, artichoke, leek, truffle, chicken jus — 26.50

Steamed halibut, artichoke barigoule, lobster, brown shrimp, bisque — 32.00

Spiced monkfish, sweetcorn, cauliflower, salsify, shellfish foam — 29.50

Parsley and white onion risotto, 24 month aged parmesan — 16.50

SIDES

Pomme frites — 4.50

Mixed leaf salad — 4.50

Glazed heritage carrots — 4.50

Pink Fir potatoes — 4.50

French green beans — 4.50

TRUFFLE SEASON HAS FINALLY ARRIVED,
ADD TRUFFLE TO ANY DISH OF THE MENU FOR:

WHITE — 9.50 per gram

BLACK — 5.00 per gram

All prices are inclusive of VAT

A discretionary 12.5% service charge will be added to your bill

Please be aware that some dishes may contain nut traces

If you have any specific allergies or require vegetarian options, please inform a manager immediately