



STARTERS

SALMON

*Cured Salmon – Nori – Exmoor Caviar
Squid Ink Cracker – Pickled Cucumber – Lemon*

PARTRIDGE

*Roast Breast – Leg Bon Bon
Fermented Cabbage – Mushroom*

CRAB

*Hand Picked White Crab
Cauliflower – Apple – Crispy Rice – Curry*

CHEESE

*Organic Welsh Goats Cheese Mousse
Beetroot – Horseradish – Seeds*

HAM

*Smoked Ham Hock – Chicken – Foie Gras Pressing
Celeriac – Pickled Onion – Crisp Chicken Skin*



MAIN COURSES

BEEF

*28 Day Aberdeenshire Beef Fillet
Jacobs Ladder – Shallot – Thyme*

LAMB

*Loin – Sweetbread
Potato & Shoulder Terrine – Ratatouille – Anchovy*

DUCK

*Glazed Breast
Savoy – Parsnip – Pickled Pear – Radish*

STONE BASS

*Pan Fried Fillet – Mussels
Celeriac – Charred Broccoli – Bouillabaisse Sauce*

CAULIFLOWER

*Butter Roast Cauliflower
Confit Egg Yolk – Apple – Truffle*

Please advise a member of our Restaurant Team if you have any allergies or dietary requirements.

Our dishes may contain nuts.

All meats are served pink, if you have another preference please let us know.



DESSERTS

BANANA

Banana Mousse
Hazelnut – Praline – Coffee Granita

CHOCOLATE

Valrhona Chocolate Mousse – Peanut Ganache
Peanut Brittle – White Chocolate Ice Cream

RHUBARB

Poached – Marshmallow – Macaron
Streusel – Champagne – Sorbet

MANGO

Mango Crèmeux
Coconut Sorbet – Malibu – Meringue

CHEESE

Selection British Artisan Cheeses
Grapes – Celery – Fruit Loaf

□ □

Tea or Coffee & Petits Fours