

STARTER

Roasted tomato & smoked pepper soup, croutons
Pea & mint salad, feta cheese, pea tendrils
Scottish salmon tartare, lime, avocado, red onion, coriander cress
Crispy duck salad, carrot, radish, sesame dressing

MAIN

Shetland mussels marinière, white wine, parsley, frites
Grilled bavette steak, Café de Paris butter, watercress salad
Wild garlic spelt risotto, crispy Parmesan
Cornish sea trout, braised endive, asparagus, saffron

SIDE 4.00 each

Triple cooked chips/ Mixed leaf salad/ Potato purée, truffle oil
Rocket & Parmesan salad/ Spring cabbages & confit shallots
Chantenay carrots, honey & dill/ Minted new potatoes

DESSERT

Profiteroles, vanilla cream, salted caramel, chocolate sauce
Blackberry brûlée, lemon thyme shortbread
Mandarin parfait, tropical fruit, chocolate ice cream
Selection of ice creams & sorbets

2 courses 25.00

3 courses 30.00

Pre – Selected pairing at 15.00 per person

Sauvignon Blanc Caliterra – Chile (100ml)

Rioja Crianza Artesa – Spain (100ml)

Brown Brothers Lane Harvest Orange Muscat – Australia (80ml)

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

Please be aware that some dishes may contain nut traces.

If you have any specific allergies, inform a manager immediately

Menu is a subject to change due to seasonality and product availability