

m a r g a u x

£ 4 5 / P e r s o n

S T A R T E R

GRILLED AUBERGINE SALAD

burrata, basil cress, roasted tomato cream

WILD SEABASS CEVICHE

amalfi lemon and lime marinade, green apple and celery salad

PAPPARDELLE

rabbit ragu

M A I N C O U R S E

SEARED ORKNEY SCALLOPS

jerusalem artichoke puree, lemon peel, black olive

DUCK LEG CONFIT

cocoa, pear compote, wild blackberry

PAN SEARED ANGUS FILLET

pink peppercorn sauce, glazed garden vegetables

S I D E S (choice of one side dish)

baby vegetables , green beans , provençal baby potatoes , rocket and tomato salad

D E S S E R T

DARK CHOCOLATE TEXTURES

brownie, ice cream, cream

RASPBERRY MOUSSE

lychee & rose sorbet

CHEESE PLATE

Selection of cheeses

Our food is prepared in an environment where nuts and shellfish are present.
Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill