



## STARTERS

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| INVERAWE SCOTTISH SMOKED SALMON<br>from the trolley with classic accompaniments     | £15.00 |
| STEAMED LASAGNE OF CORNISH CRAB<br>lilliput capers, tarragon butter sauce           | £17.00 |
| SALAD OF JERUSALEM ARTICHOKES (V)<br>baked ricotta, horseradish, pesto, herbs salad | £10.00 |
| RABBIT BALLOTINE<br>wasabi mayo, peas, roasted almonds, choy sum                    | £14.00 |
| SAUTÉED SCALLOPS<br>banana plantain, black pudding, parsnip purée                   | £16.00 |
| PROVENCE FIGS<br>jamón ibérico, gorgonzola cheese, lotus root                       | £14.00 |

## MAINS

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| GRILLED WHOLE DOVER SOLE<br>ratte potatoes, capers, brown butter sauce                    | £38.00     |
| BEETROOT CURED WILD CONFIT SALMON<br>sautéed squid, fennel, crab sauce                    | £28.00     |
| RUMP OF SALT MARSH LAMB<br>roast carrots, artichokes, beetroot purée, pickled mushrooms   | £28.00     |
| ROAST CORNISH COD<br>borlotti beans, lavender, shrimp, Nantaise sauce                     | £26.00     |
| FILLET OF BRECHIN BEEF<br>wild boar tortelloni, artichokes, potato Anna, Cipollini onions | £35.00     |
| WILD MUSHROOM RISOTTO (V)<br>parsnip, sage, salsa verde                                   | £16.00     |
| CHEF'S SPECIAL  | Please ask |
| Seasonal greens   | £4.00      |
| Double fried hand cut chips   | £4.50      |
| Sautéed new potatoes  | £4.50      |

Head Chef - Adebola Adeshina

A discretionary 12.5% service added. Alternative vegetarian dishes are available.

Please make us aware of any requests, food allergies or intolerances that you may have;  
we will be more than happy to offer suitable alternatives.