

# Indulgence Menu



## Starters

Buffalo mozzarella, slow cooked tomato, focaccia bread and rocket salad. (v)

Home-made smoked and cured Scottish Salmon with horseradish sauce, golden and red beets & lemon oil (gf)

Crispy salt and pepper beef with soya beans, pickled beetroot radicchio and sweet chilli dressing (gf)

## Mains

Wild mushrooms and vegetable strudel with roasted heritage carrots and baby onions (v)

Pan-fried Dover Sole fillet, served with roots vegetables (gf)

Confit duck leg with butter beans, Toulouse sausage cassoulet (gf)

## Desserts

Dark chocolate sponge, raspberry mousse and fresh berries (V)

Eton mess (V)

*Coffee or Tea & Petit Fours*

## WINE RECOMMENDATION

**Sauvignon Blanc**, Mucho Mas, Central Valley, Chile, 2017 (white)

**Montepulciano**, Itynera Prima Classe, D'Abruzzo, Italy, 2015 (red)

**(gf)** - gluten free **(gf\*)** may be prepared without gluten **(v)** - vegetarian **(vv)** - vegan **(nuts)** - contains nuts

***We list only the main ingredients in our dishes. If you have a dietary restriction or require further information on the allergen content of our dishes please ask a member of staff for assistance. We are unable to guarantee that any menu item is completely allergen-free.***

*Prices are inclusive of VAT*

A discretionary 10% service charge will be added to your bill