

## Amuse Bouche

### Starters

Foie Gras, Crispy Duck Tongue, Cherry Chutney, Brioche and Pistachios  
West Coast Scallops, Sweetcorn Purée, Pak Choi, Peanut and Lime Jus  
Green Asparagus Tempura, Quails Egg, Asparagus Mousse, Iberico Ham  
Mushroom Soup, Smoked Chicken Boudin, Scottish Girolles, Summer Truffle  
Isle of Skye Crab, Tomato Gazpacho, Charentais Melon and Cucumber Jelly

### Main Course

Loin of Veal, Anna Potato, Veal Sweetbread Parcel, Madeira Jus  
Barbary Duck Breast, Duck Confit Croustillant, Beetroot, Apricots, Confit Potatoes  
Wild Salmon, Crab Cannelloni, Asparagus, Orange and Brown Butter Hollandaise  
Loin of Lamb, Aubergine Purée, Polenta, Smoked Tomato, Pepper Stew  
Wild Halibut, Langoustine Macaroni, Chestnut Mushrooms, Cauliflower Purée  
Globe Artichoke Barigoule, Truffle, Smoked Clava, Cauliflower Gratin, Walnut Gnocchi

### Desserts

Raspberry Soufflé, Chocolate Sorbet, Chocolate Macaroon\*  
Peach and Strawberry Beignet, Lemon Verbena Parfait, Yoghurt Drops  
Rhubarb and Brioche Charlotte, Foie Gras Ice-cream, Rhubarb Confiture  
Caramelised Apple and Vanilla Cream, Japanese Pearls, Apple Sorbet  
Selection of Cheese from the Trolley

*(Please allow 25 minutes\*)*

**£59**

***Chef Craig Sandle***

***Manager Gary Quinn***

## Chef's Tasting Menu

(For the Whole Table)

### Amuse Bouche

*(Louis Roederer Brut Premier)*

### Foie Gras

*(Petit Manseng Sec 2005)*

### Green Asparagus and Quails Egg

*(Shaw and Smith Sauvignon Blanc 2008)*

### Wild Salmon and Langoustine Ravioli

*(Albarino Castel D Bouza 2009)*

### Loin of Lamb

*(Barbera d'Alba, lo Zoccolaio 2006)*

### Selection of Cheese

(£10 supplement)

### Pre-Dessert

### Raspberry Soufflé

*(Château du Cros, Loupiac 2004)*

Vegetarian Menu and Tasting Menu Available

**Menu £65**

**Wines £50** (Last orders for tasting menu are 9.00pm)

All prices are inclusive of VAT at current or prevailing rate  
A discretionary service charge of 10% will be added to tables of 6 or more  
Please advise restaurant staff of any food allergies prior to ordering  
Please silence phones for the consideration of other diners

Sunday - Saturday

Dinner 18.30 - 22.00pm

