

Amuse Bouche

Starters

Roulade of Foie Gras, Port Jelly, Ham Hock and Gingerbread Beignet

Alba White Truffle Risotto, West Coast Scallops (£8.00 Supplement)

Jerusalem Artichoke Soup, Rabbit Royal, Smoked Rabbit Loin

Crab Millefeuille, Cucumber and Apple, Wasabi Mayo

Celeriac Pannacotta, a la Grecque Vegetables

Main Course

Dover Sole, Autumn Truffle and Langoustine, Fregola, Baby Artichoke

Ayrshire Veal, Spätzle, Hedgehog Mushrooms and Fine Beans

Red Legged Partridge, Polenta, Red Wine Salsify, Pear Purée

Monkfish Bourguignon, Pomme Mousseline, Confit Celeriac

Borders Venison Loin, Pomme Anna, Parsley Root, Date and Armagnac Purée

Filo Pithivier of Squash, Chickpeas and Spinach, Red Onion Marmalade

Desserts

Caramel Soufflé, Banana Parfait, Pecan Nuts*

Tiramisu Cream, Coffee, Chocolate and Amaretto Sauce

Plum and Fig Clafoutis, Vanilla Sabayon, Red Wine Sorbet

Coconut Parfait, Mango Soup and Cocoa Jelly

Selection of Cheese from the Trolley

(Please allow 25 minutes)*

£57.50

Vegetarian Menu and Tasting Menu Available

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, Cabidos 2005)

Celeriac Pannacotta

(Grüner Veltliner, Domäne Wachau 2007)

Monkfish

(Felton Road Chardonnay 2003)

Venison

(Coudoulet de Beaucastel 2004)

Selection of Cheese

(£10 supplement)

Pre-Dessert

Caramel Soufflé

(Torcolato, Maculan 2006)

Menu £62.50

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

Sunday - Saturday

Dinner 18.30 - 22.00pm

Christmas Lunches

We are opening exclusively for four festive lunches. Thursday 10th and Friday 11th and Thursday 17th and Friday 18th of December.
Please ask for more information and reservations.
