

First Course

French Onion Soup Gruyere Cheese Croute £8.50

Butternut Squash & Feta Arancini Roasted Butternut Squash, Marinated Feta £9.50

> Seared Pigeon Breast Pearl Barley, Chorizo Cream £9.50

Bacon Wrapped Pheasant Terrine Petit Pois A La Francaise £12.50

Pan Fried Stone Bass Mushroom Fricassee, Parmesan Cream £12.50

> Pan Seared Scallops Chili Jam, Thai Crème Fraiche £14.50

Please Let a Member of Staff Know if You have any Allergies.

Main Course

Baked Monkfish Tail
Potato Rosti, Wild Mushrooms, Spinach, Dill Velouté
£28.50

Grilled "Whole" Tiger Prawns
Crab & Clam Linguine
£29.50

Nut Roast Creamed Potato, Tenderstem Broccoli, Pistachio Pesto £18.50

Duo of Lamb
Rack & Pressed Shoulder, Dauphinoise Potato, Ratatouille
£29.50

Char-Grilled Loin of Venison
Parmentier Potatoes, Roasted Beetroot, Parsnip Puree, Red
Wine Jus
£34.50

Fillet of Aberdeen Angus Beef
New Potatoes, Grilled Asparagus, Confit Carrot, Café de Paris
Butter
£37.00

Side Orders
Hand Cut Chips £4.00
Buttered Seasonal Vegetables £4.00
Creamed Mash Potato £3.50
Seasonal Salad £4.00

Honey Glazed Carrots £3.50

We Have a Full List of Allergens for Each Dish (Available on Request)