

Chefs Choice

Starters

Warm Continental Bread Selection & Olives £6.50

Textures of Beetroot & Goats Cheese

Salt Roasted, Raw, Pickled, Puree, Dehydrated & Granulated Beetroot with Goats Cheese Mousse, a Goats Cheese & Hazelnut Bon-Bon, a Charred Shallot, Mustard Mayonnaise, Candied Walnut Halves & Black Tuille Sesame Seed Biscuit **V GF £8.50**

King Scallops and Black Pudding

Pan Seared King Scallops served on Black Pudding with Pea Purée, Crisp Prosciutto Ham and Lobster Sauce **GF**
£9.95

Large Chilli and Garlic Tiger Prawns

Cooked in Butter, Garlic, Onion and Chilli, served with Warm Crusty Bread
£8.95

Citrus & Beetroot Cured Salmon

Cured Scottish Salmon with a Cucumber & Bison Grass Vodka Gel, Pickled Cucumber, Wasabi Mayonnaise, Avocado Purée Prosciutto Ham, Breakfast Radish and Rye Breads **V GF**
£9.50

Three Cheese Soufflé

Cooked to order fresh Cheese Soufflé, with Cheddar, Gruyere & Parmesan Cheeses served with an Apple & Pear dressed Salad. Please allow at least 20 minutes from ordering this superb Entrée **V**
£11.50

Pumpkin, Gorgonzola & Sage Ravioli

Handcrafted Ravioli served in a Sage & Pine Nut Butter with Grated Parmesan **V**
£9.95

Chefs Choice

Mains

Beetroot Wellington

Served with Crushed New Potatoes, Cavolo Nero, a Vegetable Roulade and a Red Wine Reduction and a Beetroot & Horseradish Purée **VG £15.00**

Cod Supreme with Black Pudding

Served with Cauliflower Puree, Cauliflower Rice, Fresh Garden Peas, Pea Purée Balsamic Glazed Cherry Tomatoes, Black Coral Tuille **GF £16.95**

Ballotine of Chicken Breast

Sous Vide Chicken Breast, filled with Creamed Cheese, Mushrooms, Stilton & Spinach, wrapped in Smoked Pancetta and served with Pomme Anna, Sauteed Wild Mushrooms & Paquette de légumes, Pea Purée and a Creamy Mushroom Sauce **GF £15.95**

Corn-Fed Chicken Supreme

Served with Cassoulet of Black Beans, Black Quinoa, Brunoises Vegetables and Mung Beans, Sweet Potato Pomme Anna, Crispy Pancetta, Smoked Sweetcorn Purée, Confit Egg Yolk and a Chicken Jus **GF £17.95**

Slow Roasted Pork Belly

Served with Horseradish Mash, Caramelised Onion, Braised Savoy Cabbage, Compressed Apple, a Pork Apple & Sage Cigar, Charred Leek and a Cider & Sage Jus **£19.95**

Braised Short Rib of Beef and Hedgehog

Served with Handmade Hedgehog Potato, Braised Heritage Carrots & Parsnip, Cavolo Nero, Caramelised Shallot and Bordelaise Sauce **GF £19.95**

10oz/140z Ribeye Steak

Served with Hand-cut Triple Cooked Chips and dressed Salad. **GF £21.95 - £24.95**

10oz Fillet Steak

Served with Hand-cut Triple Cooked Chips, Garlic & Herb Butter, Caramelised Shallot and Paquette de légumes **GF £28.95**

Peppercorn Sauce **GF £3.25** Stilton Sauce **GF £3.50** Garlic & Herb Butter **£2.50**