

## A La Carte Menu

### To Begin With...

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| <b>Sourdough Basket</b> Smoked Whipped Butter, Honey    | £8.50 |
| <b>Padron Peppers</b> Dill Salt Flakes (VE, GF)         | £8.00 |
| <b>Baby Roasted Chorizo</b> Romesco Sauce, Crispy Onion | £9.00 |

### Starters

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| <b>Mushroom Forrestier</b> Gruyere, Black Garlic, Brioche | £12.00 |
| <b>Crevette Imperiale</b> Almond, Seaweed, Sea Fennel     | £20.00 |
| <b>Pork Cheek</b> Turnip, Apple, Broth                    | £13.00 |
| <b>Chicken Rillettes</b> Salsify, Kohlrabi, Swede         | £13.00 |
| <b>Celeriac Mille Feuille</b> Red Pepper, Saffron, Seeds  | £12.00 |

### Grill

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All are served with Confit Tomato, Portobello Mushroom and Fries

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|---|--------|
| <b>Salmon Fillet</b>                    | £27.00 |
| <b>30 Days Dry Aged Sirloin 10oz</b>    | £38.00 |
| <b>Lamb Rump 8oz</b>                    | £30.00 |
| <b>30 Days Dry Aged Beef Fillet 8oz</b> | £40.00 |
| <b>Chateaubriand</b> <i>To Share</i>    | £85.00 |
| <b>Sauce</b>                            | £5.00  |

Peppercorn, Café de Paris, Chimichurri, Red Wine Sauce, Garlic Butter, Blue Cheese

### Main Courses

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| <b>Fillet of Icelandic Cod</b> Black Cabbage, Tempura Crumb, Smoked Chickpea | £28.00 |
| <b>Scottish Venison Loin</b> Leek, Squash, Aubergine                         | £32.00 |
| <b>Dry Aged British Duck Breast</b> Shiitake, Quince, Jerusalem Artichoke    | £32.00 |
| <b>Beetroot Bourguignon</b> Barley, Carrot, Potato, Vegan Jus                | £24.00 |
| <b>Roscoff Onion Tart</b> Gorgonzola, Pinenut, Pear, Merlot                  | £24.00 |

### Sides

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| <b>Fries</b>                               | £5.00 |
| <b>Triple Cooked Chips</b>                 | £5.00 |
| <b>Sweet Potato Fries</b>                  | £5.00 |
| <b>Spinach</b> , <i>Creamed or Sauteed</i> | £5.00 |
| <b>Ratatouille and Tomato Fondue</b>       | £5.00 |

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill. VG = Vegetarian, VE = Vegan, GF = Gluten Free