

A LA CARTE MENU

STARTERS

Soup du Jour	£ 5.95
Rabbit Foie Gras, Rehydrated Raisin, Sauterne Burnt Onion Puree	£ 7.95
Giant Clam Bisque, Liquid Gruyere Gnocchi Sea Vegetables	£ 7.95
Pan Seared Scallops Crispy Apple, Salad, Orange & Carrot Emulsion	£ 9.50 * £ 3.00
Pigeon Roasted Jerusalem Artichoke, Celeriac Mousse, Game Jus	£ 8.50
Quinoa & Mushroom Salad Truffle Sabayon, Seasonal Corran Garden	£ 6.95

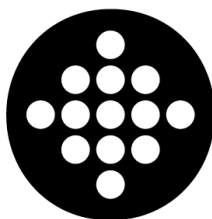
MAIN COURSE

Venison 8 Minute Venison Medallion, Game Hot Pot, Chocolate Roasted Hazelnut Jus	£ 29.95 * £ 8.00
Halibut Cockle & Lava Bread Croquette, Confit Leek, Beurre Blanc.	£ 22.50 * £ 5.00
Tournedos Rossini	£ 29.95 * £ 8.00
Lamb Swede Fondant, Lamb Mint Gel, Jus	£ 23.50
Risotto Beaufort cheese Risotto, Beetroot Confit Duck Egg Yolk, Cauliflower Popcorn	£ 14.95
Aged Sirloin Wild Mushroom & Girolles Black Mountain Sauce, Triple Cooked Chips	£ 24.95

SIDE ORDERS

Bread, Olives & Oil	£ 2.50
Panache of Vegetables	£ 4.00
Triple Cooked Chips	£ 4.00
Dressed Leaf Salad	£ 4.00

* Supplements for dinner inclusive guests



DESSERT

St Honere Praline Ice Cream £ 8.50

Rum Baba & Pear Marmalade £ 8.50

Chocolate Pot £ 8.50
With Beetroot Brownie

Crème Brulee £ 8.50
Buttermilk & Tonka Bean Crème Brulee, Marzipan Ice-Cream

Clafoutis £ 8.50
With Your Choice of Filling

- Whiskey Marmalade Ice-Cream
- Lemon Curd & Lemon Sorbet
- Crème de Cassis Ice-Cream

Cheese Table

Our Selection of Award Winning Cheeses
Homemade Crackers, Vine Fruits & Homemade Chutneys

- 3 Choices – Dinner inclusive guests may have this as your dessert choice £ 6.50
- 5 Choices £ 9.50
- 7 Choices £ 12.00

DESSERT WINE, PORT & BRANDY

Peller Estates 2014 Vidal Blanc Ice Wine, Canada £8.25
Sauternes Clos Daddy 2014 £5.25

Port

ROC Ruby Port £6.00
Taylor's First Estate Reserve £6.00
Taylors 10yr Old Tawny Port £7.50
Croft Pink £5.00

Brandy

Courvoisier VS £4.50
Remy Martell XO Excellence £12.50

Please be aware that our dishes may contain traces of nut. Please speak to one of the team if you have any food allergies.