

Dinner Menu

To start

Roast Romanesco, Gently Spiced Parsnip Puree, Rosemary Smoked Cherry Tomatoes, Orange and Elderflower Salsa

Pan-fried Scallops, Celeriac Puree, Raspberry Sugar Snap Dressing, Tarragon

Salt Cod Croquette, Isle of Mull Cheddar Bechamel, Grapefruit and Seaweed

Warm Braised Rabbit, Blackberry and Thyme, Caper and Garlic Parsley Dressing, Jus

Mains

Apricot, Date, Thyme and Barley Suet Pudding, Wild Mushroom and Juniper Cream, Tender Stem and Nettle

Cod Fillet, Butterbean and Thyme, Lemon Fennel, Blackcurrant Reduction

Guinea Fowl Supreme, Sea Beet Gnocchi, Creamed Savoy, Tender Stem

Venison and Heather, Chestnut and Potato Dauphinoise, Salted Plum, Chestnut Purée, Dark Chocolate Jus

Dessert

Lemon Tart, Meringue, Orange Sorbet, Orange Caramel

Skye Sea Salt Caramel Brownie, Blackcurrant Ice Cream

Cheese

Minger, Charcoal Cheddar, Strathdon Blue, Claret Cheddar, Rhubarb and Pink Peppercorn Membrillo, Plum and Fine Bean Chutney, Selection of House Biscuits
(£7.95 as an extra course)

£59.00 per person (2 course available on request)

After Dinner Drinks

Fortified Wines

Muscat de Beaumes de Venise, Domaine de Coyeaux 50 ml	£10.00
Noe, 30-Year-Old Pedro Ximenez Sherry 75ml	£7.50
Cockburn's Fine Ruby	£6.00
Taylor's LBV	£7.00

Liquors

Drambuie	£5.50
Grand Marnier	£5.00
Benedictine	£5.00
Tia Maria	£5.50
Disaronno Amaretto	£5.50
Glavya	£5.00
Baileys	£5.00
Cointreau	£5.50
Chambord	£5.50

Hot Beverages

Selection of Coffee & Herbal Teas available from £4.50