

Dinner Menu

To start

Chestnut Mushroom and Truffle Oil Veloute

Pan Seared Pigeon, Chilli Chocolate, Brambles

Scallops, Fennel, Orange

Beetroot Hummus, Berries, Asparagus

Mains

Lamb Rack, Minted Potato Croquette

Hazelnut Crusted Hake, Spinach Cream, Potato Cakes

Ribeye of Highland Beef, Fondant Potatoes, Honey Poached Carrots
(£5.50 Supplement)

Mushroom Beignets, Escalivada

Dessert

Duisdale Apples Tart Tatin

Raspberry and Coconut Tart

Fruit Souffle of the Day, Ice Cream

Clava Brie, Smoked Cheddar with Garlic, Colston Bassett Stilton, Gorwydd Caerphilly, Apple & Homemade Biscuits, Apple and Pear Chutney
(£4.50 Supplement)

3 course £59.00

2 course £44.00

1 Course £30.00

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