



## Starters

Ballotine of foie gras  
sultana, gingerbread and pineapple chutney  
(£5 supplement)

Seared Scottish scallops  
braised pork, carrot and lemongrass

Roast veal sweetbreads  
onion purée, maple and iced bacon cream

Beetroot cured salmon  
lemon, crisp brandade and yoghurt

Soft duck egg  
chestnut mushrooms, watercress velouté  
Roquefort and truffle 'soldiers'

Roasted quail  
wild mushroom lasagne, chicken cream  
and baby leeks

## Main Courses

Roast loin of lamb  
braised shoulder, garlic pomme purée and thyme jus  
(for two)

Guinea fowl  
pithivier, crisp wing and slow cooked breast  
trompets and foie gras sauce

Saddle of Balmoral venison  
parsnip, pomme Anna, chestnuts, pancetta  
and grand veneur jus  
(£6 supplement)

Steamed pollock  
fresh crab mousse, caviar and passion fruit

Fillet of Seatrout  
baby squid, artichokes, truffled gnocchi  
and 'barigoule' emulsion

Braised halibut  
confit duck, salsify, hazelnut and lemon jus

## Desserts

Mandarin soufflé  
Grand Marnier crème anglaise, mandarin sorbet

'Cranachan'  
flapjack, iced whisky, honeycomb and raspberries

Dark chocolate delice  
iced chocolate mousse lemon sorbet

Warm ginger parkin  
poached rhubarb, vanilla, hot spiced syrup

Apple parfait  
green apple sorbet, warm cinnamon and apple doughnuts

French and British cheeses  
(£8 supplement)

**2 course £39.90**

**3 course £49.90**

Some dishes may contain traces of nuts. Please inform us of any dietary restrictions. All prices are inclusive of VAT at 17.5%.  
A 12.5% discretionary service charge will be added to your bill.