


A LA CARTE

STARTERS



VELOUTE OF THE DAY (pls ask your server more details) served with bread croutons	£7
VEGAN - ROASTED AUBERGINE FONDANT with coriander and sesame tomato dip	£8
FRIED CALMARI breaded served with a side of marinara sauce & lime mayo	£8
DUCK LIVER & PORK PARFAIT, cognac, candy pistachio & spicey apple chutney	£9
TWICE BAKED HADDOCK SOUFFLE, sweetcorn chowder, pear & blue cheese salad	£9
SAFFRON MOULES MARINIER, parsley, shallots, white wine, grilled sourdough	£10
KING PRAWNS with baked salmon, beetroot, horseradish, goat cheese bonbon	£10
SEARED KING SCALLOPS, cauliflower, tomato fondue, crispy bacon & anchovies	£15

MAIN COURSES

FISH

FISH OF THE DAY (please ask your server more details)	£16
GRILLED FILLET OF SALMON with potato gratin, spinach, lemon butter sauce	£19
FILLET OF STONE BASS, ratatouille, saffron seafood broth, mini potatoes	£22

MEAT

COQ AU VIN served with carrots, bacon, wild mushrooms and parsnip mash	£19
GRASSINGHAM DUCK 'Breast & Leg' celeriac dauphinoise, rosemary jus	£21
FILLET OF VENISON, layered potatoes gratin, beetroot and red current jus	£24
ROASTED LAMB CANNON, aubegine moussaka, potato gratin, beetroot, jus	£26
STEAK DIAN FLAMBE 'centre cut' potato fondant, wild mushrooms	£32

DRY - AGED ABERDEEN ANGUS

RIBEYE STEAK 10oz £28. SIRLOIN STEAK 8oz £29. FILLET STEAK 6oz £32.
served with triple cooked chunky chips, sauce's Bearnaise, peppercorn or café de Paris butter

CHEF'S SPECIALS

DIVER SOLE MARINIER (500gm), mash potato, spinach, lemon caper butter £54
SCOTTISH WHOLE LOBSTER THERMIDOR with potato fries & rocket salad £49

VEGAN & VEGETARIAN

VEGETABLE LASAGNE GRATIN, sweet potato, spinach, courgette, tomato & sauce	£14
VEGAN WILD MUSHROOM GNOCCHI spinach, vegan cheese gratin, aged balsamic	£14

SIDES £4 EACH

BAKED MASH POTATO. CHUNKY CHIPS. GREEN BEANS. CREAMY SPINACH & KALE.