

Signature SET MENU

12 noon – 10pm: 2 courses £29 | 3 courses £36. (Everyday, Excluded dinners Fri/Saturday)

Friday & Saturday Dinner's – From 5pm – 11pm: 2 courses £36 | 3 courses £45

STARTERS

ASPARAGUS & OLIVE OIL POACHED EGG – green herb purée and Parmesan tuile (v)
DUO OF AUBERGINE – roasted aubergine caviar, couscous, tomato fondue, crispy tortilla (vegan)
PARMESAN CHEESE SOUFFLÉ – pear carpaccio, red onion marmalade, Parmesan tuile, cheese sauce
DUCK LIVER PÂTÉ À L'ORANGE – pork, quail egg, pistachio, apple chutney, sourdough
SAFFRON MOULES MARINIÈRES & FRITES – white wine, garlic, shallots, parsley, cream
SALT & PEPPER SQUID – lime mayonnaise, tomato marinara sauce (hot), rocket, Parmesan tuile
OAK SMOKED SCOTTISH SALMON – grilled asparagus, baby capers, egg yolk croquette
SEARED MACKEREL FILLET – cherry tomato tarte tatin, basil, pickled radish, olive tapenade
SEARED KING SCALLOPS – pork belly, cauliflower couscous, dressed apple & cress
ESCARGOT GARLIC CRUMB – sautéed snails, wild mushrooms, spinach and parsley sauce

SALAD

CHICKEN CAESAR SALAD – grilled chicken breast, soft-boiled egg, crispy bacon, gem lettuce, anchovies, croutons

MAIN COURSES

CONFIT FILLET OF SCOTTISH SALMON – pancetta, poached egg, leek mash, saffron mussels (GF)
MONKFISH & KING PRAWNS KERALAN CURRY – spinach, coconut curry sauce, rice, paratha
ROASTED LEMON CHICKEN & LINGUINE PASTA – bacon, mushroom, parsley, cream, shallots (NF)
SEARED DUCK BREAST – Gressingham duck, herb-crusted new potatoes, orange & blackberry sauce (NF)
SALT-AGED CRACKLING PORK BELLY – Savoy cabbage mash, spiced apple compote, jus
CHICKEN TIKKA MASALA – tomato & Almon curry sauce served with rice, paratha and papadum
PEPPER-CRUSTED FILLET OF VENISON – parsnip purée, glazed heritage vegetables, game jus (NF)
SLOW COOKED RUMP OF LAMB – potato dauphinoise, parsnip purée, turn roots, rosemary sauce (NF)
ASPARAGUS & POACHED EGG – herb risotto, green herb purée, béarnaise sauce (V)
DUO OF AUBERGINE – roasted aubergine caviar, tomato fondue, crispy pita bread, balsamic (vegan)

FROM THE GRILL

DRY-AGED SIRLION STEAK 8oz, grill tomato, mushroom, chunky chips. Peppercorn or red wine Jus
ABERDEEN WAYGU CHEESEBURGER Beef, bacon, pulled pork, cheddar, a fried egg, tomato, onion, brioche bun & fries

SIDES (£5 EACH)

Truffle Creamy Mashed Potato | Sautéed Garlic Spinach & Kale | Green Salad with Honey Mustard

DESSERTS

TRIO OF CHOCOLATE – fondant, mousse, ice cream, pistachio, strawberry concassé, salted caramel sauce
TRADITIONAL CRÈME BRÛLÉE – raspberry sorbet, citrus salsa, vanilla shortbread (NF)
RUM BABA FLAMBÉ – Chantilly cream, raisins, apple carpaccio, flambéed at the table
SELECTION OF ICE CREAMS & SORBETS