

SIGNATURE SET MENU EXPERIENCE

2 COURSES £35 | 3 COURSES £45
Lunch 12pm till 3pm | Dinner 5pm till 10pm

TO BEGIN:

AMUSE BOUCHE – Complimentary from the House

STARTERS

OLIVE OIL POACHED TWO WAYS OF DUCK EGG “Veg” – crispy Mushroom, blue cheese, duck egg béarnaise

STEAMED VEGETABLE DUMPLINGS “Vegan” – with spiced red & yellow lentils velouté and candy walnut crumb

PARMESAN CHEESE SOUFFLÉ “Veg” – red onion marmalade, Parmesan tuile, and cheddar cheese sauce (NF)

CHICKEN LIVER PARFAIT GRAND MARNIER – with orange chutney, toast brioche and pickled carrot, radish

GRESSINGHAM DUCK PITHIVIER – with slightly spiced mix berries gel, shallots puree, a la orange sauce (NF)

KING SCALLOPS FRUMENTY – smoked sea broth, chicken mousseline, parsley, leek, potato, consommé (NF)

FRUTIS OF THE SEA “fruits de mar” – Cornish crab cake, king prawn, Mussel, and saffron White win velouté(NF)

MAIN COURSES

SMOKED HADDOCK – crispy poached egg bonbon, grain mustard mash potato, braised leek, shall-fish velouté (NF)

MONKFISH & PANCETTA – spiced cauliflower steak & puree, spinach, triple cooked chips, & raisin vinaigrette (NF)

VENISON LEG STEAK EN CROUT – bacon, mushroom, puff-pastry, truffle oil mash potato, roots, and red wine jus (NF)

PAN-ROASTED DUCK BREAST – pistachio crumb, confit potato sheet, savoy cabbage bonbon & blackberry sauce

LAMB SHANK BOURGUIGNON – fondant potato, fricassee of mushroom with lardons, onions, and red wine jus (NF)

ROASTED VEG & CHEDDAR PITHIVIER “VEG” – spinach, Green beans, potato Fondant, and beurre Blanc (NF)

SAUTEED CHERRY TOMATO RISOTTO “Vegan” – with baked filo pastry shall, grilled veg & citrus red onion jam

VEGETARIAN & VEGAN

2 COURSES £32 | 3 COURSES £38

FROM THE CHAR-COAL GRILL

Our beef is 28-day dry-aged from Blackgate Signature Butchers, Aberdeenshire

Sirloin 8oz 227g / Ribeye 8oz 227g / Fillet 6oz 170g

All steaks served with tomato, mushroom & watercress

SAUCES £4 EACH. *Béarnaise* / Diane mushroom sauce / *Peppercorn Red Wine sauce* / *Garlic Butter*

SIDES £5 EACH. Creamy Mashed Potato | Sautéed Garlic Spinach & Kale | Triple-Cooked potato Chips

DESSERTS

TEXTURES OF CHOCOLATE “Fondant, mousse, Ice cream” with citrus concasse & sugar spiral

CRÈME CARAMEL with mix berries and candy sugar (NF)

RUM BABA FLAMBE with cream Chantilly, brandy soaked raisins and apple (NF)