

# SET MENU EXPERIENCE

2 COURSES £34 | 3 COURSES £42

12 pm Till 10:30 pm

## AMUSE BOUCHE

Chef's selection of the day

## STARTERS

### TWO WAYS OF DUCK EGG (V)

Poached duck egg, with crispy mushroom fricassee, Blue cheese sauce, and Truffle oil and duck egg béarnaise (GF)

### PARMESAN CHEESE SOUFFLÉ (V)

With red onion marmalade, Parmesan cheese tuile, leaves, honey mustard, and mild smoked cheddar cheese sauce (NF)

### CHICKEN LIVER PARFAIT GRAND MARNIER

Orange chutney, candy brioche toast, and pickled carrot, radish, pistachio crumb, watercress, aged balsamic reduction

### DUCK BREAST FILO PASTRY PARCEL

Parma ham, mushroom duxelles with slightly spiced berries gel, shallots puree, savoy cabbage and a la orange jus (NF)

### KING SCALLOPS FRUMENTY

smoked sea broth, king prawn, mussels, chicken mousseline, parsley, braised leek, potato, shellfish consommé (NF)

### FRUITS DE MAR

With seared king scallop, crab meat Bonbon and crab pate, seaweed & leek ballotine, king prawn, Mussel, cress leaves (NF)

### STEAMED VEGETABLE DUMPLINGS (VE)

Roasted spiced tomato, coriander, sesame and lemongrass fondue with potato galette, basil, parsley, spring onion (NF)

## MAIN COURSES

### FILLET OF SMOKED HADDOCK

poached free-ranged egg bonbon, grain mustard mash potato, braised leek, spinach, saffron shall-fish velouté (NF)

### SEABASS CURRY & RICE (Hot)

Medium Spiced seabass fillet tikka with mixed green herbs & coriander curry sauce with mushroom rice, paratha & papadum

### MONKFISH & PANCIETTA

Salt baked cauliflower steak & madras spiced puree with spinach, triple cooked potato chips and raisin vinaigrette (NF)

### VENISON LEG STEAK EN CROUT

Pancetta, mix mushrooms duxelles, chicken mousse, puff-pastry, truffle oil mash potato, candy roots, and red wine sauce (NF)

### PAN-ROASTED DUCK BREAST

With pistachio crumb, confit potato sheet, savoy cabbage, blackberry puree, honey glazed parsnips, and thyme sauce (GF)

### LAMB SHANK BOURGUIGNON

12 hours Slow braised lamb shank with fricassee of mushroom, lardons and onions, potato fondant, parsnip, red wine jus

### ROASTED CHERRY TOMATO RISOTTO (VE)

Mixed herbs risotto with Roasted Mediterranean vegetables, baked filo pastry shall, dressed leaves, and citrus onion jam

### ROAST VEG & CHEDDAR PITHIVIER (V)

balsamic glazed roast vegetables with cheddar cheese, parsley, puff-pastry, potato fondant, spinach, beurre Blanc sauce (NF)

## FROM THE GRILL

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

**Sirloin 8oz 227g | Ribeye 8oz 227g | Fillet 6oz 170g (Supplement £6 each)**

All steaks served with tomato, mushroom & watercress

**SAUCES £4 EACH. Béarnaise | Diane mushroom sauce | Peppercorn sauce | Garlic Butter**

**SIDES £5 EACH. Creamy Mashed Potato | Sautéed Garlic Spinach | Triple-Cooked Chips | Potato Dauphinoise**

## DESSERTS

### TEXTURES OF CHOCOLATE

Fondant, mousse, Ice cream with citrus concasse & sugar spiral

### CRÈME CARAMEL

with mix berries and candy sugar

### RUM BABA FLAMBE

with cream Chantilly, brandy soaked raisins and apple