

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 fricasee, 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, 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 & PANCETTA

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 fricasee 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