

# À LA CARTE

## STARTERS

**ROASTED WOOD PIGEON**  
parsnip, savoy cabbage, bacon, olive tapanade, conifit shallots puree (NF) £11

**DOUBLE BAKED SOUFFLE**  
Parmesan, pear carpaccio, red onion marmalade and cheese garin (NF) £10

**SALT & PEPPER SQUID**  
polenta crumbed squid, filo pastry, sesame, tomato & coriander chutney £10

**DORSET CRAB THREE WAYS**  
"tian, bonbon, mousse" with dill cured salmon, apple, lemon cloud (NF) £11

**MOULES MARINIÈRE CURRY BROTH**  
with curry powder, white wine, garlic, shallots, parsley, cream and fries £12

**SEARED KING SCALLOPS FRUMENTY**  
smoked sea broth, leek fondue, cod mousseline, king prawn and mussels £14

**WILD GAME TERRINE**  
terrine of duck, rabbit, venison, pork with spice apple comport & brioche £12

**STEAMED VEG DUMPLINGS (vegan)**  
with Sesami, spring onion & tomato chutney, mushrooms, lemongrass £10

## MAINS

**SEARED FILLET OF HAKE**  
poached egg, leek, mash potato, spinach, parsley shellfish cream sauce £22

**MONKFISH & KING PRAWNS KERALAN CURRY**  
spinach, coconut curry sauce, basmati pilau rice, paratha and papadam £23

**GRESSINGHAM DUCK À L'ORANGE**  
confit leg bonbon, mooli fondant, honey glazed roots & orange sauce £22

**ROASTED RACK OF LAMB**  
potato dauphinoise, braised shank, bacon, mushroom, rosemary jus £24

**COQ AU VIN**  
red wine braised mushroom, baby onion, bacon, polenta & roots £22

**STEAK DIANE FLAMBE "Dry-aged- Beef Fillet"**  
truffle oil mush potato, , roots, mustrad, mushrooms, red wine sacue £32

**VENISON RUMP EN CROUT**  
Crispy potato galette, roots, mushroom, red cabbage & red wine jus £23

**ROASTED CHEERY TOMATO RISOTTO (vegan)**  
with filo pastry, grill vegetables, tomato fondue, spinach, and onion jam £19

**WILD MUSHROOM CREEPS (veg)**  
spinach, truffle oil, parsley, smoked paprika, and cheddar cheese gratin £19

### FROM THE GRILL – A CUT ABOVE THE REST

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

#### SHARING FOR TWO

*Côte de Boeuf* £75  
*Chateaubriand* £69

#### INDIVIDUAL CUTS

*Fillet 8oz / 227g* £36  
*Sirloin 8oz / 227g* £29  
*Ribeye 8oz / 227g* £29

served with grill tomato, mushroom, confit onion, potato chips, watercress'  
SAUCES £3 EACH: *Béarnaise* / *Peppercorn Red Wine Jus* / *Garlic Butter* / *Café de Paris Butter*

## SIDES

Truffle Creamy Mash Potato £5 | Sautéed Garlic Spinach & Kale £5  
Dauphinoise potato £5 | Triple cooked potato chips £5

## DESSERTS

**TRIO OF CHOCOLATE**  
fondant, mousse, ice cream, pistachio, strawberry concassée, salted caramel £11

**TRADITIONAL CRÈME BRÛLÉE**  
raspberry sorbet, citrus salsa, vanilla shortbread (NF) £9

**RUM BABA FLAMBÉ**  
Chantilly cream, raisins, apple, brandy flambéed at the table £12

**PICK ME UP**  
baileys, espresso, brandy, mascarpone, ladyfinger biscuit £9.5

## SIGNATURE SET MENU

12pm till 3:30pm. 5pm to 10:30pm.

1 course £21 | 2 course £30 | 3 course £35

### S T A R T E R S

WILD GAME TERRINE  
Terrine of duck, pork, rabbit, venison, pistachio with apple chutney, brioche  
SAFFRON MOULES MARINIÈRE & FRITES  
white wine, garlic, shallots, parsley, french fries, and saffron cream sauce (NF)  
HAND-DIVED KING SCALLOPS  
smoked sea broth of king prawn, mussels, scallops, leek fondue & cream (GF)  
ROASTED WOOD PIGEON  
savoy cabbage, burnt shallots, potato galette, basil, and olive tapanade (GF)  
SALT & PEPPER SQUID  
with tomato & sesame fondue, coriander, chilli, lemongrass, basil, filo pastry  
BAKED PARMESAN SOUFFLE  
permeson cheese sauce gratin with fruits carpaccio, onion marmelade (V) (NF)

### M A I N S

SHELL-FISH PUFF CRUST GRATIN  
cod, salmon, king prwan, mussels, peas, with cheddar bechamel sauce gratin (NF)  
SALT-AGED CRISPY PORK BELLY  
sauerkraut, crispy grain mustard mash, carrot, thyme and red wine sauce (NF)  
VENISON RUMP STEAK EN CROUT  
potato dauphinoise, chateau carrot, mushroom, pancetta bacon, thyme sauce  
GRESSINGHAM DUCK LEG CONFIT À L'ORANGE  
fricassee of green puylentils with lettuce, plum, orange and red wine jus (GF)  
TWO WAYS OF LAMB  
Rack & leg with potato dauphinoise, roots, bacon, baby shallots, rosemary jus  
PAN-ROASTED DRY-AGED SIRLION  
Burnt onion, truffle oil potato puree, roots, and red wine peppercorn sauce  
GRILLED FREE-RANGE CHICKEN BREAST & LEG PIE  
with celeriac puree, green beans, crispy pancetta, pickled walnut, thyme sauce

### D E S S E R T S

Select From the a la carte