

À LA CARTE

STARTERS

ROASTED WOOD PIGEON

parsnip, savoy cabbage, bacon, olive tapanade, confit 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 MARNIÈRE & 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 puy lentils 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