



Starters

John Ross smoked salmon
with lilliput capers, red onion rings, wasabi cream
and lemon
£10.95

Tian of avocado
crab softened with ginger, smoked salmon with
mango salsa and a coriander fritter
£10.50

Classic crayfish cocktail
with Marie Rose sauce and little gem lettuce,
served in a glass
£9.95

Quinoa (V)
with roasted sweet potato, red beetroot,
roasted courgette, grilled artichoke, cherry
tomatoes, pumpkin seeds and rocket
£7.60

Samanzo tomato salad (V)
with grilled artichoke, balsamic onions, basil,
bocconcini and herb salad
£7.25

Mains

Roasted corn fed chicken supreme
forestiere with potato fondant and pea a la
française
£15.50

Layers of globe artichoke (V)
with sweet potato, spinach, asparagus and
truffle hollandaise
£14.50

Confit duck legs
with vanilla mash, braised red cabbage and
plum sauce
£19.50

Slow braised ox cheek
with celeriac puree, mushrooms fricassée, sweet
potato fondant and perigoudine sauce
£17.80

Pan fried wild sea bass fillet
with butternut squash puree, baby vegetables
and pinot noir sauce
£19.20

Rare tuna niçoise
with potato salad, green beans, red peppers,
black olives, soft boiled egg and anchovies
£19.95

Spinach and chickpea curry (V)
with basmati rice
£14.50

Smoked barbecue pork rib crown
with coleslaw and sweet potato chips
£14.80

From The Grill

21 days dry aged
Scottish lamb cutlet
8oz
£27.50

28 days dry aged
Scottish ribeye steak
8oz
£28.95

28 days dry aged
Scottish fillet steak
8oz
£32.50

Côte
de bœuf
22oz
£59.50

Dessert

Vanilla panna cotta with
mixed berries, jurançon
and a spiced wine syrup
£7.50

Selection of sorbet
£7.50

Fruit platter
£7.95

Apple mousse with
tarragon jelly, caramel
sauce and an apple sorbet
£8.20

Sides

Creamed leaf spinach with horseradish (v) 3.75 / Salad of heritage tomatoes with fresh basil and olive oil (v) 3.75 / Creamed cabbage and pancetta 3.75 /
French beans with toasted almonds (v) 3.75 / Buttered garden peas with fresh mint (v) 3.75 / Green salad with truffle dressing (v) 3.75

A discretionary 12.5% service charge will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. (V) Suitable for vegetarians, Food allergies and intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients.

