

Starters

Velouté of Forest Mushroom and Basil
Served with Roasted Langoustine

Seared Fillet of Red Mullet with Crab Risotto
Served with Anchovies Beignets and Crab Foam

Pan Scaled Diver Scallops with Bacon Salad
Served with Cauliflower and Cumin Purée

Timbale of Tuna Carpaccio with Avocado Purée
Served with Gazpachio Sauce and Fried Quails Egg

Terrine of Oxtail, Potato and Watercress
Served with Langoustine Tartare and Horseradish Emulsion

Grilled English Asparagus Wrapped with Parma Ham
Served with Soft Poached Egg and Tarragon Dressing

Salad of Beets, Belgian Endive and Goat's Cheese
Served with Char-Grilled Pear

Main Courses

Grill Fillet of Pink Bream on Choucroute with Sauté Roosevelt Potato
Served with Red Wine, Bacon and Green Bean Vinaigrette

Monkfish Roasted on the Bone, Smoked Cod Brandade
Served with Braised Chicory and Chorizo Foam

Butter Roasted Wild Bass with Braised Cabbage
Served with Roasted Artichoke and Chickpeas, Thyme Bouillon

Spiced Barbury Duck Breast with Honey Glazed Shallots
Served with Salsify, Minted Peas and Madera Jus

Loin of Pentland Lamb with Confit Shoulder, Smoked Aubergine Caviar
Served with Baby Spinach, Baby Caper and Red Pepper Jus

Aged Entrecôte Steak Served with Red Onion and Rosemary Confit
With Fondant Potato, Creamed Wild Mushroom and Black Truffle Essence (£3.50 Supplement)

Ravioli of Butternut Squash with Ricotta and Golden Raisin
Served with Roasted Cepe and Parmesan Tuile

Desserts

Pear Tatin served with Vanilla Ice Cream

Lemon and Pine Nut Ice Mousse with Fromage Blanc and Black Pepper Sorbet

Citrus PannaCotta with Champagne Poached Strawberries

Chocolate Parfait with Passion Fruit and Sesame Wafers

Pistachio Nut and Olive Oil Cake with Braised Rhubarb and Rhubarb Sorbet

Selection of Scottish and French Cheese served with Peach Chutney and Oatcakes

£33.00 – 2 Course £42.00 – 3 Course