



Menu

HAND DIVED ORKNEY SCALLOPS

Dulse hollandaise, pickled fennel, sauce meuniere, sea herbs

OR

SLOW COOKED DUCK EGG

Dulse hollandaise, pickled fennel, sauce meuniere, sea herbs

LANSON BLANCS DE BLANCS

POACHED FILLET OF TURBOT

White truffles, roast chicken sauce, chanterelles, caramelised salsify

OR

RAVIOLI OF SINODUN HILL, SPINACH AND CHIVE

White truffles, chanterelles, caramelised salsify

MISSONVALE, CHARDONNAY, BOUCHARD FINLAYSON

SADDLE OF YORKSHIRE VENISON

Celeriac and apple remoulade, blackcurrant

OR

CONFIT BUTTERNUT SQUASH FONDANT

Celeriac and apple remoulade, blackcurrant

GALPIN PEAK, PINOT NOIR, BOUCHARD FINLAYSON

FILLET OF JAPANESE WAGYU

Roasted ceps, dauphinoise potato, sherry sauce

OR

BUTTER ROASTED CAULIFLOWER STEAK

Roasted ceps, dauphinoise potato, chimichurri

HANNIBAL, SANGIOVESE, BOUCHARD FINLAYSON

BARON BIGOD FONDUE

Caramelised onion gougeres, fig roll

OR

SELECTION OF VEGETARIAN CHEESE

Caramelised onion gougeres, fig roll

VALRHONA CHOCOLATE

Praline, toasted hazelnuts, cognac icecream

TOKAJ, ASZU PATRICIUS 6- PUTTONYOS

PETIT FOURS