

STARTERS

Baked potato tart, truffle, honey, confit lemon £32

Roast Orkney scallop, cornbread, sea lettuce, shellfish
reduction £36

Roast quail, glazed heritage carrot, pine nut,
chicken fat mayonnaise £30

Dry-aged beef tartare, caramelised onion bavarois,
caviar, pickles £40

Glazed Scottish lobster, cauliflower, curry spices, pickled
apple, shiso £42

MAINS

Aynhoe Park venison, Jerusalem artichoke, pickled
walnut, charred chicory £48

Squab pigeon, beetroot, caramelised orange, Scottish
girolles, smoked almond £44

Dry-aged Galloway beef fillet, slow-cooked cheek,
peanut XO, roasted cauliflower, runner beans £50

John Dory, grilled onion emulsion, artichoke, garlic &
anchovy cream £45

Roast Cornish cod, Delica pumpkin, mussel pancake,
pickled onion, beef dressing £40

CHEESE

Selection of British and European cheeses, served
with homemade breads & chutney

3 cheeses £9

5 cheeses £16

7 cheeses £18

DESSERT

Elderflower and vanilla mousse, raspberries, gin,
meringue £24

Almond and tonka bean gelato, roasted plum,
almond chocolate £24

Islands 55% chocolate mousse, malt sabayon, coffee
sponge, marsala £24

Gâteau Opéra, peanut butter, banana, lime, rum £26

Treacle parfait, treacle sponge, orange, yuzu caramel
£20

