

Evening Menu

STARTERS

ORKNEY SCALLOP

Crayfish Bisque, Wild Garlic

14.50

BEEF CHEEK

Hazelnut Crumb, Wasabi Emulsion, Spring Onion

12

CURED COD & TROUT MOSAIC

Apple Vierge, Squid Ink Cracker, Lemon Gel, Salmon Roe

10

BUCKWHEAT POLENTA

Pickled Courgette, Harrisa Red Pepper Purée, Toasted Dukkah

9

MAINS

BROWN BUTTER MONKFISH

Potato Croquette, Baby Spinach, Dill Emulsion, Blood Orange Gel

30

BEEF SIRLOIN

Wild Garlic Mash Potato, Heritage Carrot, Devil Jus

38

LAMB SADDLE

Sweetbreads, Hasselback Potato, Purple Sprouting Broccoli, Lamb Jus

33

ROASTED CARROT (V)

Carrot Crumble, Blood Orange Puree, Celery Root Sauce

21

DESSERTS

DARK CHOCOLATE & HAZELNUT PARIS BREST

Chocolate Sorbet

12

CARAMELISED APPLE TART TATIN

Salted Caramel Ice Cream (8 minutes cooking time)

11

LIME CHEESECAKE

Caramelised White Chocolate Cremeux, Raspberry Ripple Sorbet

11

MILK CHOCOLATE MOUSSE

Passionfruit Ice Cream, Cocoa Nib Tuille

9

SELECTION OF BRITISH & LOCAL CHEESES

Red Onion & Carrot Marmalade, Candied Walnuts, Pickled Celery, Homemade Crackers

15

Any Allergies or Intolerances Please Let a Member of Staff Know Before Ordering