

SNACKS

all 5

Marinated Olives
Boquerones Salsa Verde
Fried Artichokes



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PORTHILLY OYSTERS

4 each or six for 20

Natural, Shallot Vinaigrette
Buffalo, Hot Sauce
Gin and Tonic, Compressed Cucumber

STARTERS

Roasted Autumn Squash, Goats Curd, Pickled Onions, Smoked Almonds
Chicken Thigh, Sweetcorn, Bacon, Hazelnut Granola
Lobster Ravioli, Spinach, Truffle, Caviar, Sorrel Sauce
Hand Dived Scallop, Compressed Apple, Celeriac, Potato Tuile
Cured Gurnard, Fermented Gooseberries, Cob Nuts, Elderflower Dressing



APERITIF

all 10

Aperol Spritz
Grapefruit & Elderflower Spritz
Citrus Spritz

MAIN COURSE

Wild Seabass, Potato & Mushroom Terrine, Black Pudding, Apple & Tarragon Puree, Red Wine Sauce
Halibut, Crab Dauphine, Leeks, Smoked Potato & Mustard Veloute
Confit Salmon, Cucumber, Seaweed, Courgette Salad, Keta, Beurre Blanc
Venison Loin, Hot Pot, Red Cabbage Puree, Haggis, Cavelo Nero, Whisky Sauce
Malt & Barley Glazed Rump Cap, Stuffed Mushroom, Roasted Onion, Parsley Puree, Beef Sauce

sides all 5.0 each

Triple Cooked Chips New Potatoes Miso Cabbage Cauliflower & Hazelnuts

DESSERT

Coconut Parfait, Raspberry Macaron, Pistachio Sponge, Raspberry Jelly
Vanilla Cheesecake, Passionfruit Curd, Crumble, Mango & Passionfruit Sorbet
Chocolate & Brown Butter Ganache, Hazelnut Sponge, Yoghurt Sorbet
Clotted Cream Vanilla Pannacotta, Ginger Sponge & Cake, Rum Caramel, Coffee Soil
Cheese, Chutney, Grapes, Crackers (+5 Supplement)

2 courses 50.00 / 3 courses 60.00

Not all ingredients are listed for each dish, if you do have any allergies or intolerances please inform your server.

A discretionary 12.5% service charge is applied to all bills