

# Title

(Please advise)

*Please advise on aperitif and dinner wines*

Steak option:

**Grilled Fillet of Scottish Beef,  
Sauce Bearnaise, French Fries and Salad**  
£6.95 supplement

Cheeseboard option:

As dessert option £3.50 supplement  
As additional course £7.95

Lightly Spiced Butternut Squash Soup with Crisp Fried Onions

*Or*

Cured Shetland Salmon with a Sweet Mustard Sauce

*Or*

Foie Gras Crème Brûlée, Sorrel and Pain de Campagne

*Or*

Fricasse of Wild Mushrooms and Roquefort en croustade,  
Truffle Sabayon



Roast Rump of Salt Marsh Lamb with Sarladaise Potato,  
Ratatouille and Rosemary Jus

*Or*

Seared Fillets of Sea Bass  
with Fennel Dumplings and Grilled Chicory

*Or*

Loin of Milk Braised Suckling Pig  
on Mashed Carrot and Swede

*Or*

Macaroni Cheese with Buffalo Mozzarella,  
Wilted Spinach Toasted Wholemeal Crouton



Hot Dark Chocolate Mousse with Honeycomb Ice Cream

*Or*

Armagnac Crème Brûlée with an Almond Shortbread

*Or*

Coconut Bavarois “Can Can” with a Pineapple Coulis



Chef: Matt Burns

**£32.50 per person**

*Inclusive of VAT at 20% and exclusive of a discretionary service charge at 12.5%*