à la carte menu

Starters

Grilled Octopus and Cornish Crab, 17
spiced tomato and butter sauce, toasted cashew nut, bombay potato

Confit Duck, 16
five spiced 'eggy bread', smoked duck, parfait, remoulade, apple

Pan Fried Orkney Scallop, 19
fragrant chicken and mushroom broth, shitake mushroom, kafir lime

Pot Roast Boned Quail, 16
confit leg bonbon, yogurt, grilled padron pepper, nduja

Crisp Butternut Squash, √ 14
coconut and ginger sauce, capers, red chili

Wild Mushroom Gnocchi, Ⓥ 15
yeasted maitake mushrooms, mushroom and truffle 'cream', charred shallots

Main Courses

Fillet of Scottish Beef, 48
ox cheek doughnut, smoked almonds, broccoli, roquefort sauce

Potato Crusted Halibut, 44
wholegrain mustard croquette, monk's beards, brown shrimp, tartare garnish

Roast Saddle of Venison, 46
heritage carrots, roast beetroot, venison suet pudding, pickled walnut

Pan Fried Bass, 46
romesco, hay baked leeks, golden cross tortellini, cold pressed rapeseed oil

Red Onion and Thyme Hash Brown √ 32
English peas, goats curd, girolles, truffle sauce

Baked Crapaudine Beetroot √ 30
roquefort papillon, pumpkin seed savoury granola, sweetheart cabbage

side dishes 6.00

parmentier potatoes, truffled mayonnaise, chives

sweet and sour carrots, sesame seeds and coriander

grilled courgette, whipped feta, lemon and sunflower seeds

Desserts

Dark Chocolate and Coconut Soufflé, 14
coconut rum sorbet, tonka bean and bitter chocolate sauce

Warm Spiced Rum-Soaked Ginger Cake, 12
poached pineapple, crystallized ginger, pistachios, yogurt sorbet

Dark Chocolate Brownie, 13
salted caramel, popcorn ice cream, chocolate crémeux, lime

Macadamia Nut and Mango, Ⓥ 12
roast macadamia nut mousse, coconut sorbet, fresh and candied mango,
cocoa nib granola

Oxford Blue, 14
waffle, maple syrup, pickled pear

Selection of 3 Cheeses, 16
chutney, water biscuit

Selection of Coffee or Teas served with sweet treats 6

kopi luwak *'the world's rarest coffee'* 25

sumatran mandailing kopi luwak is processed naturally by palm civet cats; at night civets gorge themselves on the extremely rare arabica coffee cherries, selecting only those at their optimum ripeness, the ingested berries are then naturally processed during the digestive process, then cleaned and lightly roasted

spirits, liqueurs & after dinner cocktails
please ask to see a bar list for our full selection of after dinner drinks