

à la carte menu

Starters

Grilled Octopus and Cornish Crab, spiced tomato and butter sauce, toasted cashew nut, bombay potato	17
Confit Duck, five spiced 'eggy bread', smoked duck, parfait, remoulade, apple	16
Pan Fried Orkney Scallop, fragrant chicken and mushroom broth, shitake mushroom, kafir lime	19
Pot Roast Boned Quail, confit leg bonbon, yogurt, grilled padron pepper, nduja	16
Crisp Butternut Squash, ✓ coconut and ginger sauce, capers, red chili	14
Wild Mushroom Gnocchi, ⑤ yeasted maitake mushrooms, mushroom and truffle 'cream', charred shallots	15

Main Courses

Fillet of Scottish Beef, ox cheek doughnut, smoked almonds, broccoli, roquefort sauce	48
Potato Crusted Halibut, wholegrain mustard croquette, monk's beards, brown shrimp, tartare garnish	44
Roast Saddle of Venison, heritage carrots, roast beetroot, venison suet pudding, pickled walnut	46
Pan Fried Bass, romesco, hay baked leeks, golden cross tortellini, cold pressed rapeseed oil	46
Red Onion and Thyme Hash Brown ✓ English peas, goats curd, girolles, truffle sauce	32
Baked Crapaudine Beetroot ✓ roquefort papillon, pumpkin seed savoury granola, sweetheart cabbage	30

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

Raspberry Soufflé, crumble top, raspberry sorbet, vanilla and raspberry sauce	14
Warm Spiced Rum-Soaked Ginger Cake, poached pineapple, crystallized ginger, pistachios, yogurt sorbet	12
Dark Chocolate Brownie, salted caramel, popcorn ice cream, chocolate crémeux, lime	13
Macadamia Nut and Mango, ⑤ roast macadamia nut mousse, coconut sorbet, fresh and candied mango, cocoa nib granola	12
Oxford Blue, waffle, maple syrup, pickled pear	14
Selection of 3 Cheeses, chutney, water biscuit	16

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