

A LA CARTE MENU

Served Lunch & Dinner, Wednesday – Saturday

STARTERS

BERWICK-UPON-TWEED CRAB	16
Smoked Almond, Carrot and Celeriac, Apple, Yogurt	
PARMA HAM WRAPPED RABBIT SADDLE	14
Baked Jerusalem Artichoke, Pickled Pear, Piemonte Hazelnuts	
HAND DIVED ORKNEY SCALLOPS	18
Sage and Pumpkin Arancini, Pumpkin Purée, 30 Month Aged Parmesan	
PORT AND LIVER PARFAIT	15
Soused Cucumber, Shallots, Blood Orange, Nigella Seed Wafer	
HEN OF THE WOODS [Ⓟ]	14
Roast Squash, Crisp Capers, Sage, Pickled Shallot	
BEETROOT AND BLUE CHEESE [✓]	13
Beetroot 'Tartare', Horseradish, Wild Rice, Dolcelatte	

MAIN COURSES

AGED FILLET OF BEEF	45
Roast Salsify, Coffee Roasted Turnip, Ox Cheek Rosti, Pearl Onions, Oxalis	
BAKED ATLANTIC HALIBUT	36
Wild Mushroom and Mustard Crust, Endive Tarte Fine, King Oyster, Rosemary & Chestnut Sauce	
HEDGEROW FARM VENISON	40
Roast Saddle, Glazed Parsnip, Venison Sausage, Cavolo Nero, 'Hot Pot', Blaeberry Jus	
PAN FRIED STONE BASS	34
Chili and Salmon Tortellini, Kafir Cream, Carrot and Radish Kimchi	
BAKED AUBERGINE [✓]	24
Coriander and Peanut Pesto, Yellow Courgette, Soused Golden Raisins, Spiced Almond Cream	
CAULIFLOWER 'KIEV' [✓]	25
Black Garlic, Cavolo Nero, Poached Duck Egg, Warm Red Onion and Chickpea Salad	

SIDE DISHES £5

Beef Dripping Potatoes, Pommery Mustard Mayonnaise, Chives
Spiced Braised Red Cabbage
Sweet and Sour Carrots

✓ = dishes suitable for Vegetarians | [Ⓟ] = dishes suitable for Vegans

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OPTIONAL CHEESE COURSE

CHEDDAR AND ONION BREAD PUDDING 8
Walnut Ketchup

DESSERTS

DARK CHOCOLATE AND GINGER TORTE ① 11
Cocoa Nib and Almond Florentine, Blackberry Sorbet

RHUBARB AND CUSTARD SOUFFLE 13
Rhubarb Sorbet, Vanilla Custard

TONKA BEAN AND WHITE CHOCOLATE PARFAIT 12
Caramelized Apple, Toffee, Toasted Bread Ice Cream

COCONUT SET CREAM 11
'Honeycomb', Rum Pineapple, Raisins, Mango and Passion Fruit Sorbet

SELECTION OF CHEESES FROM OUR CABINET
3 Cheeses 9.00 | 5 Cheeses 12.00 | 7 Cheeses 15.00

AFTER DINNER

SELECTION OF COFFEE & TEAS,
Served With Warm Madeleines & Toffee Sauce 5.50

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. The resulting beans are cleaned and lightly roasted, resulting in a uniquely rich and smooth coffee.

SPIRITS, LIQUEURS, STICKYS & AFTER DINNER COCKTAILS

Please ask to see a bar list for our full selection of after dinner drinks