

DINNER BILL OF FARE

Three courses £85.00, two courses £66.00

White Onion Velouté,
Pedro Ximenez caramel, espresso, parmesan
(G, D, E, CE, V)

Sea Bream
citrus tartare, som tam, green curry
(D, F, CE)

Lobster and Prawn
squid ink, cauliflower, caviar
(G, D, E, F, M, C, CE)

Venison
barbeque celeriac, haggis, beetroot
(G, D, E, SD, CE)



Duck Egg
black garlic, pomme purée, morels
(G, D, E, CE, V)

Halibut
leek, potato, lovage, brown shrimp
(C, G, D, F, CE)

Pork
Earl Grey prune, kohlrabi sauerkraut, burnt apple
(G, D, E, SD, CE)

Beef
teriyaki, oxtail and truffle dumpling, oyster mushroom
(G, D, E, SD, CE)

*vegetables are carefully chosen to accompany each main course;
additional vegetables are available upon request*



Champagne Sorbet
sloe gin granita (supplement £7.00)
(V)



ALLERGEN KEYS

(G) contains Gluten
(CE) contains Celery
(E) contains Eggs
(L) contains Lupin
(D) contains Dairy
(SD) contains Sulphites
(C) contains Crustaceans

(M) contains Molluscs
(MU) contains Mustard
(N) contains Nuts
(P) contains Peanuts
(SE) contains Sesame
(S) contains Soya
(F) contains Fish
(V) Vegetarian

SPECIAL DIETS, ALLERGIES AND GENETICALLY MODIFIED FOOD:

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel.

Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

Whenever possible, Chef will be pleased to offer alternatives to the dishes shown above for guests staying for a longer visit, or who prefer a different style of cooking.

A discretionary 12.5% service charge will be added to your final account.