



A LA CARTE

HORS-D'ŒUVRE

Albert Roux Soufflé Suisse £9.50

Roasted Orkney Scallop, Spiced Aubergine, Bianco Butter Sauce and East Lothian Parsley Purée £13.50

Duck Liver Ballantine, Red Wine Gel, Poached Pears & Toasted Brioche £10.50

Tartar of Alladale Estate Highland Deer, Endive Curd & Charred Orange, Crispy Wild Rice £13.00

Ox-Tail and Winter Truffle Consommé, Local Celeriac, 24 Month Aged Compté Cheese on Toasted Brioche £11.50

ENTREES

Poached Lemon Sole Fillet with Lobster Mousse, Potato Rosti, Spinach Puree, Brown Shrimp Buerre Noisette £24.50

Roast Tournedos of Skrie Cod and North Berwick Crab Salad, Cauliflower and Winter Truffle, Butter Sauce £22.00

Ballantine of French Rabbit with Garden Tarragon, Glazed Carrot, Wild Mushrooms, Tarragon Jus £19.50

Roasted Perthshire Squab Pigeon, Pigeon Leg Bolognese, Diamond Vegetables & Liquorice Broth £22.50

Roasted Rib of Simon Gilmores Beef, Smoked Potato Mash and Garden Kale £65.00
(to share between 2 people, served with sauce red wine and sauce hollandaise)

LES DESSERTS ET FROMAGES

Albert Roux Classic Lemon Tart, Caramelised Orange Purée and Marmalade Ice Cream £8.00

Orange and Dark Chocolate Cremeux, Blood Orange Sorbet, Chocolate & Caramel Macaroon £8.00

White Chocolate Panna Cotta, Whiskey Oatmeal, Liqueur Poached Blackberries £8.00

Selection of Ice-Cream & Sorbets £8.00

Selection of French and British Cheeses with Quince Jelly & Walnut Bread £13.50

We endeavour to use local produce wherever possible
A 12% discretionary service charge will be added to your account
Please advise us about any allergies before placing your order