



### **SAMPLE A LA CARTE**

**Please note that this menu is served for lunch only on Saturday and Sunday**  
**We serve this 7 days a week for dinner**

#### **STARTERS**

Albert Roux Soufflé Suisse £11.00

Classic Cullen Skink, Poached Eyemouth Smoked Haddock, Buttered Leeks £12.50

Pea and Ricotta Ravioli, Pea and Mint Veloute, Parmesan Crisp £12.50

Braised Pork Cheeks, Broadbean Fricasse, Chevril Emulsion £13.50

Jersey Royal Terrine, Charred Asparagus, Rapeseed Hollandaise, Black Truffle £14.00

#### **MAINS**

Seared North Atlantic Cod, Garden Peas, Oyster Gnocchi, Nettle Veloute £29.50

Gressingham Duck Breast, Carrot and Fennel, Black Onion Seed Sponge, Sambuca Jus £30.00

Black Faced Lamb Rump, Black Olive Tapenade, Homemade Sundried Tomato, Roscoff Onion Tart £32.50

Pan Seared Lemon Sole, Brown Shrimp Butter, Jersey Royal Potatoes £38.50

Orkney Gold Rib Eye of Beef for Two, Potato Fondant, Seasonal Vegetables, Red Wine Jus, Hollandaise Sauce £82.50

#### **DESSERTS And CHEESES**

Albert Roux Classic Lemon Tart, Raspberry Sorbet £11.00

Selection of Ice Cream & Sorbets £12.00

Yoghurt Mousse, Honeycomb, Prosecco Granita £12.50

Dark Chocolate Pave, Iced Hazelnuts, Bianco Ice Cream £13.50

Selection of French and British Cheeses with Quince Jelly & Walnut Bread £15.50

**Allergy information on all food dishes is available on request; please advise us about any allergies or food intolerances before placing your order**

**Service charge is not applied to your final bill, any gratuity is at the discretion of our guests**

**All our dishes are served warm to enhance the delicate flavours of chefs cooking  
Please advise us should you prefer your dish to be served hotter**



*Independently minded*