

Please select two starters, two main courses and two desserts to create a menu which will be served to all guests

Seasonality and provenance are of high importance to the restaurant as well as keeping the menu fresh & exciting; therefore, all dishes are subject to suitable changes and alterations.

Some dishes are seasonally dependant; these have been highlighted in italics.

Starters

'Seasonal soup' (vegetarian)

Home cured salmon gravadlax, pickled cucumber and mustard and dill dressing

Wild mushroom mouselette with polenta and chicory

Oxtail croquettes with egg and caper relish and rémoulade

Chicken liver parfait with Port jelly and onion marmalade

Main Courses

Celeriac, nutmeg and potato gratin with pinenut gnocchi and broccoli*

Fillet of pollock with creamed endive, pommes Anna and chervil

Norfolk chicken breast with pommes puree, wild mushrooms and tarragon sauce

Lamb chump with black olives, sautéed spinach, pommes puree and thyme

28 day aged Aberdeenshire fillet of beef with dauphinoise potatoes, French beans and red wine sauce (supplement £6.50 pp for dinner & £11.75 pp for lunch)

* Vegetarian option subject to change

Desserts

'Seasonal fruit' nut crumble tart with crème anglaise

Crème brûlée

Chouquettes with chocolate mousse, vanilla ice cream and salt caramel sauce

Selection of seasonal English and French cheese (supplement £2.00 pp for dinner & £4.00 for lunch)

Tea or Coffee

Served with homemade chocolates

Dinner - £35.00 per person / Lunch - £25.00 per person
(plus any supplemented items)

Vegetarian or special dietary requirements can be easily arranged, please make a note on the bookings form

Pricing is inclusive of baguette, butter and olives to start & tea or coffee with chocolates at the end of the meal

A suggested gratuity of 15% will be added to the total bill

Champagne and Sparkling