

COCKTAILS

Aperol Spritz
£11.50

Dirty Martini
£12.50

Laurent Perrier Champagne
£11.00

Pinkster Gin & Tonic
£13.60

STARTERS

Jerusalem Artichoke Veloute Truffle Pesto and Artichoke Crisps £8.50

Baked Cheese Soufflé Gratinated Gruyere and Cheddar Cheese £9.00

Rainbow Carrot and Local Spinach Terrine Caramelised Fennel Duxelle, Charred Orange and Fennel Pollen £8.50

Seared Hand Dived Scallops Spiced Aubergine Compote, Beetroot Crisps, Parsley Sauce £13.50

Presse of Local Game Red Cabbage Puree and Radishes £12.50

MAINS

North Atlantic Cod Poached in Olive Oil Braised Wild Rice, Mussels, Shellfish Sauce £19.00

Roasted and Poached T-Bone of Gigha Halibut Cooked In Chianti, Rainbow Carrots, Celeriac Fondants, Tarragon Oil and Red Wine Sauce £24.50

Poached French Farmed Rabbit Wrapped in Parma Ham Local Vegetables and a Tarragon Sauce £19.00

Highland Venison Loin Cocoa Nib Crust, Spiced Red Cabbage, Chicory and Orange, Red Wine Sauce £25.00

Cote De Boeuf 625g for Two Hand Cut Chips, Seasonal Vegetables, Hollandaise Sauce, Red Wine Sauce £62.00

Artichoke Royale Smoked Pear, Violet Artichokes, Artichoke Crisps and Truffle Pesto £17.00

STEAK

Ribeye Steak Hand Cut Chips, Seasonal Vegetables, Hollandaise Sauce, Red Wine Sauce £24.00

BURGER

Eastwell Brisket Burger Chargrilled in a Brioche Bun with Lettuce, Spicy Mayonnaise, Streaky Bacon, Tomato, Gherkin, Pickled Red Onion and Served with Hand Cut Chips £14.95

SIDES

All £3.95

Braised Red Cabbage

Seasonal Veg

Dressed leaves

Hand Cut Chips

DESSERTS

White Chocolate and Passion Fruit Ganache, Bomb, Sorbet and Tarragon £7.50

Pistachio, Orange and Cranberry Spiced Oranges, Olive Oil Cake and Parfait £7.50

Granny Smith and Ginger Bavoise, Caviar, Water ice and Spiced Granola £7.50

Bitter Chocolate and Coffee Delice, Ice Cream and Semmi-freddo £7.50

Cheese Board A Selection of British and Continental Cheeses, Savoury Crackers, Celery and Onion Chutney £13.50

If you have a food allergy or specific dietary requirement please inform a member of the hospitality team.

All dishes are subject to seasonal changes. All prices are inclusive of VAT.

(VG) vegan (V) suitable for vegetarians (G) contains gluten (M) contains milk (Nu) contains nuts (S) contains sesame (E) contains egg (Cr) contains crustacean (Ce) contains celery (Mo) contains molluscs (Mu) contains mustard (Fi) contains fish (Pe) contains peanuts (Lu) contains lupine (Sd) contains sulphur dioxide (So) contains soya