



À la Carte Menu

Some dishes may be subject to change due to seasonal availability and the sourcing of the freshest local ingredients

Shetland Hand Dived Scallop

Pancetta – Peas - Chicken and Yeast Crumb - Tomato Butter Sauce
£18.00

Chicken Liver Parfait

Pear & Saffron Chutney - Chicory - Thyme Brioche
£14.00

Oak Smoked Rainbow Trout

Pickled Lemon - Beetroot – Horseradish - Apple
£14.00

Dry Aged Beef Tartare

Radish - Smoked Egg Yolk Emulsion - Truffle Crisp Flatbread
£12.00

Caramelised Shallot & Lanark Blue Cheese Tart (v)

Pickled Celeriac - Quails Egg - Chervil
£12.00

Wild Inverness-Shire Venison

Maitake Mushrooms - Celeriac Puree - Pickled Blackberries - Walnuts - Red Wine Jus
£38.00

Poached North Sea Halibut

Caramelised Shallots - Spring Onions - Coastal Vegetables - White Onion and Comté Purée - Shellfish Bisque
£36.00

Dry Aged Loomswood Farm Duck Breast

Roast Beetroot – Wild Kale - Sour Cherry – Almond - Szechuan Pepper & Red Wine Jus
£36.00

Chestnut and Mascarpone Agnolotti (v)

King Oyster Mushroom, Globe Artichoke, Pea and Lemongrass Sauce
£24.00

Special for two - £100

35-Day Dry-Aged Beef Wellington

Celeriac Purée - Seasonal Mushroom - Caramelised Shallot
Truffle & Red Wine Jus
(Served table side)



From the Grill

35-Day Dry-Aged Fillet of Beef - £48

35-Day Dry-Aged Rib Eye Steak - £42

Pork Loin Cutlet- £34

BBQ Monkfish on the Bone - £38

All served with Triple Cooked Chips - Baby Gem, Parmesan & Pancetta Salad – choice of sauce

Tomato Butter | Red Wine Jus | Peppercorn | Garlic Butter

Sides

Triple Cooked Chips - £6 | Julienne Fries - £6

Buttered Parsley & Garlic Potatoes - £6 | Baby Gem, Parmesan and Pancetta Salad - £6

Tenderstem Broccoli and Almonds - £7 | Cauliflower Cheese - £7

Devonshire Banana Soufflé

Banana Caramel - Chocolate Ice Cream
£14.00

Rum Baba

Poached Pear - Spiced Flapjack - White Chocolate Ice Cream
£12.00

Devonshire Sticky Toffee Pudding

Caramel Sauce - Pecan Biscuit - Vanilla Bean Ice Cream
£12.00

Valrhona Chocolate and Hazelnut Louis XV

Hazelnut Ice Cream
£12.00

Selection of British & European Cheeses

Sourdough Crackers - Oatcakes - Truffled Honey - Fig Chutney - Quince Paste

3 Cheeses (£13.00) - 5 Cheeses (£17.00) Full Selection (£20.00)

For special dietary requirements or allergy information, please speak with a member of our team before ordering.

Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. **A discretionary service charge of 12.5% will be added to your bill.**

Please speak with a member of our team if you have any queries regarding this.