

A la carte menu 2010



(Please note that some items may change without notice)

STARTERS

Air Dried Ham Celeriac and apple remoulade, toasted hazelnuts (N)	£10.50
Smoked John Ross Jnr Salmon Fennel, radish, curly endive, liliput capers, shallot, buckwheat pancake	£12.00
Roasted Butternut Squash Soup Pumpkin seed and Lincolnshire poacher cheddar cheese biscuit (V)	£9.00
Risotto Roasted shallot, thyme, garlic, crème fraiche, coriander cress, parmesan (V)	£10.00
Ragstone Goats Cheese Beetroot and apple puree, gingerbread crisp, mache garnish (V)	£12.00
Quail and Black Pudding Madeira cream, sherry jelly, baby spinach, red amaranth cress	£12.00
Crab Ravioli Cornish crab, violet potato, perigord truffle and bisque dressing	£16.00
Seared Venison Loin Salad Caramelised quince, chestnuts, enoki mushrooms, truffle vinaigrette (N)	£14.00

MAINS

Braised Lamb Belly Buttered savoy cabbage, roasted celeriac, mash potato, parsley, Madeira jus	£23.00
Sautéed Fillet of Gilt Head Bream Crushed cauliflower, white beans, grain mustard butter sauce	£21.00
Pumpkin Tart Wild mushrooms, sage, spinach, goat's curd, ruby chard (V)	£20.00
Confit Sea Bass Paris mushrooms, shrimps, leek, tarragon, pernod cream sauce	£22.50
Roasted Sirloin of Beef Sauerkraut onions, juniper, smoked bacon, butter braised potato, garlic confit, red wine jus	£26.00
Loch Duart Salmon Red wine braised salsify, chestnuts, Jerusalem artichoke, butter sauce, potato puree (N)	£22.50
Fillet of Pork Topped with hazelnut butter, maple syrup glazed parsnips, basil crushed butternut squash, port wine jus (N)	£21.00
Calves Liver Roasted and topped with herb crust, bacon lardons, croutons, lemon, nut brown butter, red wine jus	£24.00

SIDE ORDERS

A variety of side orders are available on the night; all at £3.50 each

DESSERTS

Pavè of Chocolate Honeycomb ice cream, blood orange	£9.00
Banana Tarte Tatin Macadamia nut ice cream, caramel sauce (N)	£8.00
Mango Mousse White chocolate ice cream, crumble topping	£8.00
Sea Salt Caramel Parfait Cinnamon donuts, marsala raisins, sesame crunch (N)	£9.00
Clementine Cheesecake Orange sorbet, almond tuille (N)	£8.00
Selection of Seasonal Cheeses Orkney oatcakes, apple chutney, grapes, celery	£9.00
Cheese Board for Two Orkney oatcakes, apple chutney, grapes, celery	£16.00

(V) denotes vegetarian dishes (N) denotes dishes containing nuts

All prices are inclusive of VAT at the prevailing rate and an optional 12.5% service charge will be added to your bill. In case you are wondering...our team receive 100%

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