

Sunday lunch menu

(Sample only)

2 courses for £22.00; 3 courses for £25.00



Starters

Cured Loch Duart Salmon Red onion and radish salad, crème fraiche, chicory, crispy wild rice

Courgette Soup Chervil, whipped crème fraiche (V)

Button Mushroom Risotto Parmesan, mascarpone cheese, crispy mushroom croutons, olive oil (V)

Omelette "Arnold Bennett" Free range eggs, smoked haddock, curly endive and shallot salad

Ragstone Goats Cheese Beetroot and apple puree, gingerbread crisp, mache garnish (V)

Chicken and Ham Hock Terrine Shallots, garlic, puy lentils, sherry vinegar dressing, pickled shitake mushrooms

Summer Vegetables Baby carrot, leek, turnip and fennel with soft boiled quail egg, dandelion, soft herbs on red wine vinegar
crème fraiche (V)

Breakfast Salad Quails eggs, black pudding, bacon crisps, meselum salad, red wine mayonnaise

Mains

Traditional Roast of the Day Served with traditional garnishes

Oven Roasted Corn Fed Chicken Breast Creamy mash potato, chestnut mushrooms, red wine jus

Duck Eggs and John Ross Jr Smoked Salmon Warm chopped duck eggs, smoked salmon, red cress

Portobello Mushroom and Artichoke Tart Slow braised shallots and thyme, parmesan cream (V)

Confit Fillet of Sea Bass Aubergine puree, fennel, roasted baby aubergine, lemon oil, black olives

Sautéed Potato Gnocchi Caramelised Belgium endive, balsamic onions, fresh goats curd, coriander cress (V)

Roasted Gressingham Duck Breast Creamed savoy cabbage, onion, celeriac, carrot, potato puree, parsley

Breakfast Salad Quails eggs, black pudding, bacon crisps, meselum salad, red wine mayonnaise

Side Orders

A variety of side orders available on the day

£3.50 each

Desserts

Mango Soufflé White chocolate ice cream

Rum Cake Rum mousse layered with sponge, nougatine, raisin, orange caramel sauce (N)

Panna Cotta Orange granite, ginger bread crisp

Chocolate Marquise Milk chocolate mousse, cocoa tuille

Lemon Meringue Tart Blueberries

Selection of Seasonal British Cheeses Orkney oatcakes, apple chutney, grapes, celery (£3.00 supplement)

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

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