

## STARTERS

### **Chef's Soup of the Day (V)**

herb croutons

### **Smoked Salmon**

crème fraiche, caper berries

### **Chicken Liver Parfait**

red onion and marjoram chutney and toasted brioche

### **Pan Fried Pigeon**

hazelnut, rocket and fine bean salad

### **Ham Hock and Sun Dried Tomato Compression**

piccalilli

### **Pan Seared Scallops**

garlic and parsley butter

### **Goats Cheese Pannacotta (V)**

poached pear, walnut dressing

### **Kinloch Rannoch Smoked Duck Breast**

raspberry and white balsamic dressing, baby rocket leaf

## MAIN COURSES

### **Meat**

### **Slow Braised Chump of Highland Lamb**

bubble and squeak cake, baby root vegetables, beetroot jus

### **21 Day Aged Scottish Rib Eye Steak**

hand cut chips, roasted cherry tomatoes, sliced black mushrooms, baby onions, port wine sauce

### **Pan Fried Guinea Fowl**

Thyme and garlic parmentier potato, pickled baby carrot, Pancetta and hazelnut savoy cabbage and madeira jus

### **Honey Roasted Belly of East Anglia Farmed, Outdoor Reared Pork**

mashed potato, braised red cabbage, fine beans, apple cider sauce

### **Fish**

### **Baked Supreme of Organic Salmon**

baby ratatouille, new potatoes in jackets and saffron sauce

### **Pan Fried Wild Seabass**

crushed new potatoes, red onion & baby capers green beans and warm herb & shallot dressing

## VEGETARIAN

### **Goats Cheese and Olive Panzotti (V)**

tarragon and tomato sauce, rocket & parmesan salad

### **Wild Mushroom Risotto (V)**

parmesan shavings

### **All Main Courses are composite dishes**

## SIDE ORDERS

### **Sauté Potatoes**

### **Minted New Potatoes**

### **Pan Fried Leaf Spinach**

### **Fine Beans**

### **Mixed Dressed Seasonal Salad**

### **Rocket & Parmesan Salad**

## DESSERTS

### **Once Baked Chocolate Mousse**

caramelised oranges and clotted cream

### **Rhubarb and Stem Ginger Iced Parfait**

Rhubarb and vanilla coulis with pistachio croquant

**Warm Sticky Toffee and Treacle Pudding**

butterscotch and walnut sauce & vanilla ice cream

**Fresh Baked Profiteroles filled with Chantilly Cream**

white and dark chocolate sauce

**Crème Brulee**

crisp pistachio biscotti

**Cheese**

**Somerset Brie, Dorset Blue Viney and Hereford Hop Cheeses**

celery, grapes, pear chutney, homemade walnut bread

**COFFEE**

**Freshly ground Cafetiere Coffee**

petit fours