

## Starters

- Sautéed lamb sweetbreabs and tongue  
with parsnip purée, baby leeks, capers and croutons
- Crab raviolo  
with samphire, brown shrimps, fondue of leeks and bisque sauce
- Taleggio arancini  
with confit quail legs, wild garlic pesto, king oyster mushroom and dandelion
- Seared tuna  
with tempura prawn, ponzu dressing, daikon, chili, sesame and avocado purée
- Pear and beetroot salad  
with Picos blue, hazelnuts, tooth chicory and a honey and blue cheese dressing
- Beetroot soup  
with smoked eel, mustard crème fraiche and aged comté gougères
- Duck egg tart  
with red wine sauce, turnip purée, lardons and sautéed duck heart
- Foie gras and Armagnac soaked prune terrine  
with rabbit rillettes, crisp chicken skin and toasted brioche

## Mains

- Rump of Belted Galloway  
with café de paris snails, stuffed portobello, shallot purée and béarnaise
- Roast Anjou pigeon  
with confit leg, crêpes parmentier, cauliflower purée, salsa verde and almonds (+4.00)
- Shetland sea trout  
with a shallot, ginger and mirin dressing, white asparagus, Oca de Peru and shimeji
- Roast calçots

with ricotta gnocchi, romesco, pied de mouton, pumpkin seeds and sunflower shoots

- Steamed wild sea bass

with risotto nero, palourde clams, baby squid, braised fennel and orange gremolata

- Roast guinea fowl breast

with confit potato terrine, baby violet artichokes, carrot purée and dragoncello

- Slow braised beef cheek

with celeriac purée, pickled red onions, crisp pancetta, green beans and horseradish

- Scottish venison loin

with braised shoulder, Jerusalem artichoke purée, salsify, chestnuts and crosnes

## **Sides**

- Triple cooked chips 4.00

and Béarnaise

## **Dessert**

- Cheese from the board

(+£6.50 instead of dessert) (or £15 as an extra course)

- Forced English rhubarb financier

with orange and roast almond ice cream

- Warm chocolate mousse and salted caramel tartlet

with milk ice cream and candied pecans

- Canelé de Bordeaux

with Camp coffee ice cream and griottine cherries

- Blood orange sorbet

with blood orange crisps and freshly baked madeleines

- Honeycomb ice cream

with chocolate tuile

- Parkin

with roast pineapple, lime zest and honey and stem ginger ice cream

- Crème brûlée