

APERITIF

STRAWBERRIES & CREAM WHISKEY SOUR

Fresh Strawberries, Bourbon, English Cream, Lime Juice & Cane Sugar Syrup £10.50



30g of Oscietra Caviar with Fine Herb Blinis £24

Heritage Tomato Salad and Fondue with fresh peach and Burrata, balsamic and grape juice glaze with basil pesto

STARTERS

Beef Carpaccio
with celeriac and truffle remoulade, rocket
pesto and grilled artichokes with parmesan
and pickled shimeji mushrooms

Roasted Orkney Scallop

with cepe purée, leek and Jersey Royal potatoes with truffle sauce and potato straw

OUR FATHER'S DAY ROASTS & GRILL

All our Roasts and our grill dishes are served with a Yorkshire pudding, glazed carrots, hispi cabbage, roast potatoes and sausage stuffing. Accompanied by homemade gravy, horseradish and bread sauce

Roast Chicken with Fine Herbs, Brioche and Truffle Stuffing

45-Day Aged Beef Rump Roasted Heritage Cauliflower with Mixed Bean and Herb Stuffing

Roasted Beef Sirloin 40-Day Aged

45-Day Aged Belted Galloway Rib-Eye 250g

Cornish Dover Sole 350g Wild Line Caught Seabass 200g

Argentinian Red Prawns
6pc

GRILL

With £10pp supplement

Surf & Turf
Beef Fillet
and
Argentinian Red Prawns

45-Day Aged Châteaubriand Blue-grey 400g to share

100-Day Aged Rib of Belted Galloway Beef with smoked bone marrow 45-Day Aged Belted Galloway Fillet 200g

45-Day Aged Côte de Boeuf Short Horn 600g to share

SIDES

Please select one side of choice

Cauliflower & leek cheese with milk crumble
Baby gem lettuce and datterino tomato salad
with house vinaigrette

Grilled broccolini with garlic and parsley dressing

Beef fat roasted potatoes

Foie gras 50g

PUDDINGS

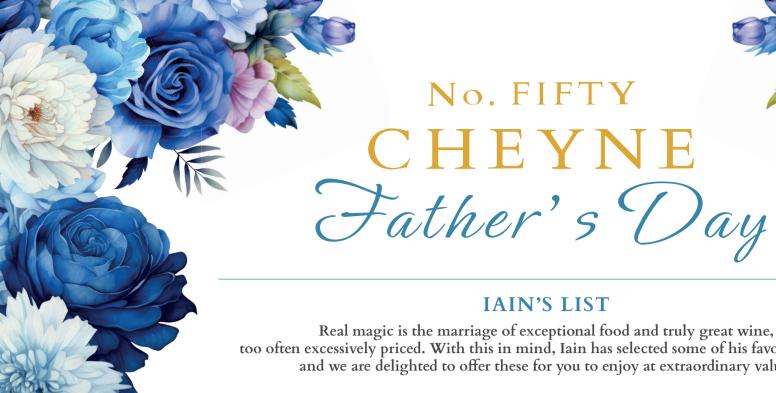
Macerated Kentish Strawberries custard, yoghurt and basil ice cream, balsamic jellies

Banana Bread and Butter Pudding with prunes and clotted cream ice cream

Chocolate Fondant with hazelnut soft centre, salted chocolate sauce and praline ice cream



Please advise your waiter if you have any allergies. A discretionary 15% service charge will be added to your bill.



too often excessively priced. With this in mind, Iain has selected some of his favourite wines and we are delighted to offer these for you to enjoy at extraordinary value.

2022, Pouilly-Fumé, Domaine Chatelain, Loire Valley, France £37 2022, Chablis 1er Cru Fourchaume, Marc Brocard, Burgundy, France £68 2020, Meursault, Henri de Villamont, Chardonnay, France £115

RED

2020, Marchese Antinori, Chianti Classico Riserva, Tuscany, Italy £65 2011, Brunello di Montalcino, Poggio Antico £78 2019, Ridge Estate, Cabernet Sauvignon, California, USA £95 2017, Château Kirwan, Margaux, Bourdeaux, France £120

IAIN'S LIST BY THE GLASS Glass 175ml WHITE 2022, Pouilly-Fumé, Domaine Chatelain, Loire Valley, France £11 2022, Chablis 1er Cru Fourchaume, Marc Brocard, Burgundy, France £18 2020, Meursault, Henri de Villamont, Chardonnay, France £29 **RED** 2020, Marchese Antinori, Chianti Classico Riserva, Tuscany, Italy £17 2011, Brunello di Montalcino, Poggio Antico £19 2019, Ridge Estate, Cabernet Sauvignon, California, USA £24 2017, Château Kirwan, Margaux, Bourdeaux, France £29

SPARKLING

NV, Nyetimber Brut Réserve West Sussex, England £89

NV, Billecart Salmon Rose Champagne, France £220

NV, Bollinger, Special Cuvée Brut Champagne, France £135

RUINART CHAMPAGNE

NV, Ruinart Brut Champagne, France £68

NV, Ruinart Blanc de Blancs Champagne, France £88

NV, Ruinart Rose Champagne, France £98

COCKTAILS

STRAWBERRIES & CREAM WHISKEY SOUR

Fresh Strawberries, Bourbon, English Cream, Lime Juice & Cane Sugar Syrup £10.50

IAIN'S BLOODY **GOOD MARY**

Tomato Purée, Vodka, Horseradish, Worcestershire Sauce, Home-made Spice Mix, Tabasco £12.50

Any choice of Teas with homemade freshly-baked scones with raspberry jam and clotted cream £4.50

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