

Starters

Wild Scottish smoked salmon and home cured gravadlax (carved at the table)
£27.00

Duck leg and foie gras sandwich with ginger bread and blackcurrant dressing
£16.00

Carpaccio of Angus beef with steak tartare, gremolata and sourdough croutes
£16.00

Dressed crab with fennel, apple and lemon mayonaise
£14.00

Seared scallops with sardine "pic" and cauliflower puree
£18.00

Lemon sole fillets with roasted chicken wings, gem lettuce, pickled grapes and Veronique sauce
£16.00

Slow cooked hen's egg with pearl barley, parmesan cream and rosemary
£12.00

Goats cheese and potato with poached Granny Smith apple and spiced pear dressing
£12.00

Main Courses

Roasted Salt Marsh saddle of lamb with shallot puree, courgettes, slow baked tomatoes and parsley
£31.00

Grey leg partridge cooked in red wine sauce with bacon, leeks, mushrooms and tomatoes
£32.00

Slow cooked pork belly, braised pig cheeks, black pudding spring roll and crackling
£29.00

Confit Loch Duart salmon, foie gras, creamed leeks, salmon bisque and souffle potato
£31.00

Roasted turbot with oxtail sauce and seared scallops
£31.50

Wild seabass with smoked eel and mash pie, squid salad and herb oil
£29.50

Caramelised onion tart, served with a thyme and onion custard
£19.00

Anna potatoes with seasonal vegetables
£19.00

RED OF THE WEEK
BARBERA D'ALBA 2007, JOSETTA SAFFIRIO,
PIEDMONTE, ITALY
£ 74.00

WHITE OF THE WEEK
SHAW AND SMITH SAUVIGNON BLANC 2008,
ADELAIDE HILLS, SOUTH AUSTRALIA
£ 50.00



GRILLS

Rhug Estate rack of lamb with braised shoulder and swede puree
£33.00

Aged Welsh Black rib eye steak
£30.00

Grilled Dover sole
£46.50

Grilled seabass with samphire, baked lemon and tomato vinaigrette
£32.00

Available Side Dishes
Seasonal vegetables
Mashed potatoes
Hand cut chips
New potatoes

Roasted pheasant with sprouts, chestnuts, celeriac puree, prunes and bacon
(for two people)
£49.50

Chateaubriand with seasonal vegetables, confit potato and madeira sauce
(for two people)
£62.50

TASTING DISHES
signature dishes by head chef Brian Hughson

Seared scallops with sardine "pic" and cauliflower puree
GRÜNER VELTLINER "TRADITION" 2005, SCHLOSS GOBELSBURG, AUSTRIA

Dill gnocchi with marinated fennel, goats curd and chervil
SOAVE "STAFORTE" 2006, PRA, VENETO, ITALY

Anna potatoes with seasonal vegetables
ST PERAY "LES FIGUIERS" 2006, BERNARD GRIPPA, RHONE, FRANCE

Lemon sole fillets with roasted chicken wings, gem lettuce, pickled grapes and veronique sauce
PINOT GRIS 2007, FREDERIC MOCHEL, ALSACE, FRANCE

Dressed crab with fennel, apple and lemon mayonaise
CIRCUMSTANCE SAUVIGNON BLANC 2008, WATERKLOOF, STELLENBOSCH, SOUTH AFRICA

Braised middle neck of mutton with pearl barley risotto and pistachio pesto
MORGANTE NERO D'AVOLA 2006, SICILY, ITALY

Slow cooked wood pigeon with potato and truffle terrine, roasted apples and a cider vinaigrette
LA ROBE D'ANGE 2007, CLOS FORNELLI, CORSICA

Charlotte of winter berries, vodka jelly and blackcurrant sorbet
MOSCATO ROSA 2007, FRANZ HAAS, ALTO ADIGE, ITALY

Mint and chocolate parfait with fresh mint sorbet
JURANCON, "CLOS THOU", 2006, H. LAPOUBLE- LAPLACE, FRANCE

Cheese instead of dessert *supplement £5.50*
Cheese as an extra course *supplement £13.00*

Your selection of 5 tasting dishes £46.50
with accompanying wine selection by Jason McAuliffe Head of Wine £72.50

Your selection of 7 tasting dishes £67.50
with accompanying wine selection by Jason McAuliffe Head of Wine £93.50

Our tasting menu is designed to be taken by the whole table and is available for lunch until 2pm and until 10pm for dinner