APPETISERS

Innes goats curd with roasted beets, candied walnuts and endive 9
Heritage tomatoes with buffalo mozzarella and black olive 10
Home smoked magret duck breast with celeriac remoulade and watercress 11
Home made soup of the day 12
London cured smoked salmon with crème fraîche and dill 12
Seared scallops with chorizo and pickled apple 15
Foie gras and ham hock terrine with spiced pear chutney and brioche toast 15
Grilled tiger prawns with garlic red chilli butter and soft herbs 17

MAINS

Pumpkin ravioli with peas, broad beans and Comté truffle cream 17
100% Angus Aberdeen beef burger with cos lettuce, plum tomato, smoked bacon, gruyere or
Fourme d'Armbert and coleslaw 18
Grilled calves liver with smoked bacon and sage 19
Pan fried river trout with fine beans, almonds, brown butter and parsley 19
Cornish cod with pepper Basquise, cauliflower and mussel curry velouté 21
Filet of sea bass with confit fennel and sauce Setoise 22
Pot roast corn-fed chicken breast with sweet potato and piquillo pepper butter 22

GRANGEMOOR BEEF

grass fed and matured for 32 days

Sirloin steak 275 g 29 Fillet steak 200 g 31

Served with braised shallot, confit tomato and watercress Sauces - Béarnaise, Stilton Hollandaise, green peppercorn, herb jus

SURF AND TURF

Rib eye steak with grilled tiger prawns served with truffle jus or sauce Setoise and seasoned fries 32

SIDES

Seasoned fries 3
Baby gem with creamy Dijon dressing 3
Tenderstem broccoli, toasted almonds 3
Glazed carrots, fine herbs 3

Fine beans with spicy chorizo 4
Mashed Yukon gold potatoes 4
(with Raclette 6)

DESSERTS

Classic vanilla crème brûlée 6 Lemon tart with raspberries 7 Royal Horseguards summer pudding trifle 8 Gateau Marcel with orange 9

CHEESE

Fourme d'Armbert with candied walnuts & honey & Reblochon with pickled apple puree 8
Glass of paired wine 5





