

A La Carte Menu

To Start

Tomato Presse, Heritage Tomatoes, Goats Cheese Bon Bon

£11.50

Homemade Black Pudding, Slow Cooked Pork Belly, Celariac Remoulade

£18.90

Marinated Turbot, Cauliflower Puree, Cucumber Gel, Red Wine Jus

£19.80

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To Follow

Rose Veal Fillet, Ossobuco Sausage Roll, Summer Truffle Sauce

£28.50

Roast Rabbit Loin, Braised Shoulder Ballontine, Grain Mustard & Maple Jus

£29.90

Semi Cured Tweed River Caught Sea Trout, Peas, Chorizo, Baby Gem

£28.80

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To Finish

Coconut Parfait, Pina Colada Sorbet

£10.90

Chocolate & Orange Gateaux, Blood Orange Sorbet

£12.50

Farmhouse Cheese, Fig & Walnut Toast, Membrillo

£13.00

Coffee served in the Drawing Room or Bar with Petit Fours

£3.50

All Prices are inclusive of V.A.T

We hope you enjoy ours Chef's recommendations but if you prefer plainer food,
please do not hesitate to ask