

A La Carte Menu

Starters

Jerusalem artichoke soup with truffle oil (v)	£8.50
Pigeon breast with beetroot puree, wild mushroom duxelle, blueberry jus	£10.50
Pan-seared Celtic scallops with broad bean puree, anchovies salad and lemon preserve	£11.50
Trio of salmon with horse radish cream and caviar	£9.50
Rosary goat's cheese panacotta with shaved fennel and pomegranate dressing (v)	£9.50
Pan-fried sweet bread, runner bean and girole salad, port wine reduction	£9.50
Cold lobster tail with avocado and crab meat, mango and dill mayonnaise	£11.50
Scottish oysters with highland heather honey	£10.50

Mains

Sea bass with chickpea puree, crushed cauliflower, cepes, tomato sauce and mint oil	£19.50
Fillet of Beef pont neuf potatoes, vine cherry tomatoes, béarnaise	£25.00
Canon of lamb, dauphinoise potatoes, haggis risotto, oregano jus	£22.50
Roasted corn-fed chicken breast, slow cooked Potato, artichoke and asparagus ragout with jus gras	£19.50
Pan-fried mackerel with crispy polenta, goose berry compote and sauce vierge	£19.00
Denham estate roast loin of pork, celeriac fondant carrot and coriander puree, cider and vanilla jus	£19.50
Risotto of pea and enoki mushroom, poached duck egg, truffle shavings (v)	£17.50
Duck breast with marmalade new potatoes, red currant sauce	£20.50
Basil gnocchi, rocket salad, balsamic reduction (v)	£18.50

Side Orders

Rocket and quails egg salad with apple dressing	£4.00
Selection of summer vegetables	£4.00
Parsley new potatoes	£4.00
Buttered sugar peas	£4.00
Cauliflower cheese	£4.00

Puddings

Traditional bread and butter pudding vanilla custard	£6.50
Sticky toffee pudding with vanilla custard	£6.50
Summer berry trifle	£6.50
Poached pear in red wine, pear sorbet	£6.50
Chocolate fudge cake with pecan nut sauce	£6.50
Selection of speciality ice cream and sorbet	£6.50
British cheese selection	£7.50
Tea or coffee with petit fours	£4.00

All prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.