



Bar & Grill Menu

Tasting menu

Five course 55 per person
(DBB supplement 10)
40 suggested drink pairing
or
Seven course 75 per person
(DBB supplement 30)
55 suggested drink pairing

Amuse bouche

Salmon

Beetroot cured salmon, pickled radish, lemon,
salmon cracker, sea green salad
Gruner veltliner, Wagram, Austria

Chicken

Herb fed chicken wings, tarragon mousse,
wild mushrooms, roasted chicken juices, egg yolk
Lismore chardonnay, South Africa

Halibut

Grilled Gigha halibut, roasted squash,
leeks and Shetland mussels, green herb emulsion
Sancerre, La Croix Du Roy, France

Beef

Sixty day salt aged sirloin, caramelised endive,
beetroots, oxtail, pommes anna
Howard's folly reserva, portugal

Soufflé

Pheasant orchard apple soufflé, cinnamon sugar,
brown butter ice cream
Noans La Tunella, Italy

Cheese

A selection of British and Irish cheese
Ferreira late bottled vintage

Soup of the day 7

Salad 9/16

Red cabbage, beetroot, black beans, pecans,
roasted red pepper, hummus

Mushrooms 12

Sautéed wild mushrooms with dry sherry cream,
poached hen egg, sourdough toast

Gamberetti 14/24

King prawns, tomato, parmesan, tagliatelle, rocket

Burger 17

Black angus burger, comté cheese,
celeriac remoulade, skinny fries

Calves liver 19

Seared calves liver, creamed potatoes,
smoked bacon and onions

Lamb chops 22

Charred lamb chops, pink fir potatoes, sweetcorn,
fresh mint sauce

Fish of the day 22

Grilled fish of the day, coconut curry sauce,
oyster mushroom and spinach

Fish pie 18

North sea fish pie, tomato and shallot salad

Steak 30

60 day aged sirloin steak, chunky chips,
béarnaise sauce, watercress salad
(DBB supplement 10)

Side Orders 4

Minted pink fir potatoes
Broccoli, lemon and basil
Chunky chips or skinny fries
Green salad
Seasonal greens with nuts and seeds