

Indulgence Menu



Starters

Buffalo mozzarella, slow cooked tomato, focaccia bread and rocket salad. (v)

Home-made smoked and cured Scottish Salmon with horseradish sauce, golden and red beets & lemon oil (gf)

Beef carpaccio with pickled mushroom, parmesan, teriyaki dressing and croutons.

Mains

Wild mushrooms and vegetable pie with roasted heritage carrots and baby onions (v)

Pan-fried bream, confit plum cherry tomato, fennel, white asparagus, saffron potatoes
and coriander leaves. (gf)

Braised British ox cheek, smoked pancetta, pomme mousseline, glazed carrots and red wine jus. (gf)

Desserts

Dark chocolate sponge, raspberry mousse and fresh berries

Eton mess

Coffee or Tea & Petit Fours

(gf) - gluten free **(gf*)** may be prepared without gluten **(v)** - vegetarian **(vv)** - vegan **(nuts)** - contains nuts

We list only the main ingredients in our dishes. If you have a dietary restriction or require further information on the allergen content of our dishes please ask a member of staff for assistance. We are unable to guarantee that any menu item is completely allergen-free.

Prices are inclusive of VAT

A discretionary 10% service charge will be added to your bill