

SUNDAY JAZZ LUNCH

3 COURSE SUNDAY LUNCH 37.5

OR

47.5 PER PERSON

INCLUDES A FLUTE OF SANTI NELLO EXTRA DRY DOC PROSECCO
A 3-COURSE LUNCH WITH ¾ OF A BOTTLE OF
VIÑAS DEL VERO WINES FROM SOMONTANO, SPAIN

UPGRADE YOUR WINES FOR 12.5 PER PERSON

AND ENJOY ¾ OF A BOTTLE CHABLIS 2015 DOMAINE FOURREY
OR BERONIA VINAS VIEJAS RESERVA 2012

FIRST COURSE

DUNKELD SCOTTISH OAK SMOKED SALMON
multiple award-winning salmon from the Scottish Highlands

CRISPY SZECHUAN PEPPER & CHILLI SQUID
lime & chilli mayonnaise

AVOCADO, PEACH & TENDERSTEM
WITH CRISPY COURGETTES (V)

Isle of Wight tomatoes, rocket, cold-pressed Cotswold rapeseed oil

ATLANTIC PRAWN COCKTAIL
Marie Rose sauce, English lettuce, lemon

CLARENCE COURT EGGS BENEDICT
Yorkshire ham, English muffin, hollandaise sauce

MINI ROAST DUMFRIESHIRE BLACKFACE HAGGIS
mashed potatoes & bashed neeps

ASPARAGUS, PEA & MINT SOUP (V)
focaccia croutons, cold-pressed olive oil, pea tendrils

CRUSHED AVOCADO WITH CHILLI, LIME & CORIANDER (V)
toasted sourdough, Burford Brown poached egg

MAIN COURSE

ROAST RIB OF AGED TEE VALLEY CHAROLAIS BEEF
Yorkshire pudding, horseradish

COLD POACHED SALMON, SALAD NIÇOISE
green beans, Cornish potatoes, anchovies, olives, hen's egg

ROAST BRITISH OUTDOOR-REARED CHICKEN
sausage, apricot & sage stuffing, bread sauce

TORTOLLINI OF ARTICHOKEs, RICOTTA & LEMON (V)
aubergine, peppers & oregano, tempura of courgette

SUPERB HAMBURGERS

All served in a soft sourdough bun from St. John bakery & with thrice cooked hand-cut chips

Aubergine 'Parmigiana' (v)
grilled halloumi, crushed avocado, hummus, jalapeño, tomato chutney

Louisianan Bourbon House
Char-grilled 6oz hamburger, pimento cheese, maple-cured bacon, bourbon BBQ sauce, pickled peppers

SLOW ROAST SHOULDER
RARE-BREED 'SADDLEBACK' PORK
caramelised apple sauce & crackling

ALL ROASTS ARE SERVED WITH DUCK FAT ROAST POTATOES,
BUNCH CARROTS, WILTED GREENS & RED WINE GRAVY

DESSERT

DARK CHOCOLATE MARQUISE, HONEYCOMB
& SALTED CARAMEL
70% Valrhona cocoa, caramelized nuts

BUTTERMILK PANCAKES
berry compote & ice-cream

BAKED LEMON CHEESECAKE WITH BLUEBERRIES
elderflower & lemon curd, pavlova

APPLE TARTE FINE
Bourbon vanilla ice-cream

SELECTION OF BRITISH CHEESE
FROM OUR CHEESE TROLLEY
5 cheeses, 4.5 supplement

RECOMMENDED APERITIFS

THE JOKER

Reposado tequila, agave syrup, grapefruit juice, fresh lime juice and homemade strawberry shrub with muddled red pepper
12.5

FROZEN TENNESSEE MILK PUNCH

This "adult milkshake" is a Tennessee House riff on the classic eye-opener. We have twisted it Tennessee style to include Jack Daniel's No. 7 as the base!
7.5

BLOODY MARY

Our secret Bloody Mary Mix with Stolichnya vodka, fresh lemon, tomato juice and some edible garnishes!
9.5

SIN CITY

Havana 7yr Cuban rum, Spanish vanilla liqueur, French orange liqueur, caramel syrup, sugar syrup, fresh lime juice, egg white and orange bitters
11.5

Please ask your waiter for the full cocktail menu

BRUNCH

CRISPY SZECHUAN PEPPER & CHILLI SQUID
lime & chilli mayonnaise
9.75

TORTOLLINI OF ARTICHOKEs, RICOTTA & LEMON (V)
aubergine, peppers & oregano, tempura of courgette
17

ROAST RIB OF AGED TEE VALLEY CHAROLAIS BEEF
Yorkshire pudding, horseradish
27

CLARENCE COURT EGGS BENEDICT
Yorkshire ham, English muffin, hollandaise sauce
7.5 / 13.5

GOUJONS OF PLAICE
thrice cooked thick-cut chips, tartare sauce
14.75

COLD POACHED SALMON, SALAD NIÇOISE
green beans, Cornish potatoes, anchovies, olives, hen's egg
19.5

ROAST BRITISH OUTDOOR-REARED CHICKEN
sausage, apricot & sage stuffing, bread sauce
19

CRUSHED AVOCADO WITH CHILLI, LIME & CORIANDER (V)
toasted sourdough, Burford Brown poached egg
9

SLOW ROAST SHOULDER
RARE-BREED 'SADDLEBACK' PORK
caramelised apple sauce & crackling
19

ALL ROASTS ARE SERVED WITH DUCK FAT ROAST POTATOES,
BUNCH CARROTS, WILTED GREENS & RED WINE GRAVY

SUPERB HAMBURGERS

All served in a soft sourdough bun from St. John bakery

CLASSIC 9.25
char-grilled 6oz Aberdeenshire rib-steak burger, lemon tarragon mayonnaise, dill pickles, red onion, beef tomatoes

AUBERGINE 'PARMIGIANA' (V) 11.5
grilled halloumi, crushed avocado, hummus, jalapeño, tomato chutney

FISH FINGER SANDWICH 12
crispy breaded plaice fillets, tartare sauce, baby gem lettuce

CHOPPING BLOCK 13.75
char-grilled 6oz Aberdeenshire rib-steak burger, grilled black pudding, smoked tarragon béarnaise sauce, maple-glazed bacon

VENISON & BLUE CHEESE 15.5
wild red deer, red onion jam, melted Blue Monday

TRUFFLE 18.75
char-grilled 6oz Aberdeenshire rib-steak burger, black truffle mayonnaise, Gruyère de Comté cheese, roast field mushrooms

SIDE ORDERS

DUCK FAT ROAST POTATOES 3.5
THRICE COOKED THICK-CUT CHIPS 4
WILTED GREENS 3

ENGLISH BUNCH CARROTS 3.75
GREEN SALAD 4
EXTRA SLICE OF ROAST BEEF 6.5

All prices in GBP. An optional 12.5% service charge will be added to your bill. Please ensure that it is deleted if you are in any way unhappy. Should you have specific allergies please ask for the restaurant manager who can offer advice