



For the table

Boisdale Soda Bread 6.95

Somerset butter, seaweed tapenade

Croquetas (2) 5.5

Ham knuckle, triple cheese

Salt Cod 'Doughnuts' (3) 6.5

Hot and spicy aioli

Olives & Almonds 6.5



King Prawn, Scottish Salmon & Tarragon 'Raviolo'

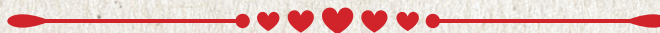
Spinach puree, shellfish and Armagnac bisque

Pressed Terrine of Suffolk Chicken, Ham Hock & Prosciutto

Remoulade, pistachio, apple, truffle mayo

Capaccio of Cider Baked Beetroots, Black Walnuts & Berries

Salt baked celeriac beignets



Aberdeenshire Dry-Aged Sirloin of Beef, Rosemary & Za'atar Salsa Verde

Spiced short-rib, olive & pinenut 'empanada'

Roast Sea Bass Fillet, Cornish Crab & Ginger

White bean cassoulet, brown crab butter, soft herbs

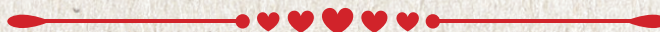
'Tart Tatin' of Roscoff Onions, Soft Goats' Cheese & Thyme

Charred radicchio, braised lentils, Chianti dressing

Add

Truffle, Rosemary & Parmesan chips, truffle aioli £10

Special vegetables of the day Market Price



Valrhona Chocolate & Salted Caramel 'Marquise'

70% Valrhona cocoa, raspberries, honeycomb

Selection of Great British Cheese

Oat cakes, honey, conference pears **SUPPLEMENT £6.5**

As everything is cooked to order please allow good time. If you have a limited amount of time available to enjoy your meal please inform a member of staff before you order. If you have any allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. All prices include VAT of the current rate. A discretionary 13.5% service charge will be added to your bill.