

# À La Carte Menu

Prepared using the freshest seasonal ingredients



## FROM THE BAKERY

CIABATTA <sup>VE</sup>	4
Garden pesto	
SOURDOUGH <sup>V</sup>	4
Whipped butter	
FOCACCIA <sup>VE</sup>	4
Balsamic, olive oil	

## TO BEGIN

HOUSE GRAVADLAX	12
Beetroot relish, crème fraîche, dill	
HOT SMOKED MACKEREL PÂTÉ	11
Horseradish, pickled apple, cucumber	
CRISPY FREE RANGE CHICKEN	15
Globe artichoke, honey mustard, chicory	
SHETLAND MUSSEL & CLAM CHOWDER	12
Picked celeriac, Granny Smith apple, crème fraîche	
SLOW COOKED HAM HOCK	11
Scotch quail egg, piccalilli, crisp bread	
BLACK ANGUS TOPSIDE	13
Rare roasted beef, celeriac rémoulade, watercress	

## ROOTS, SHOOTS & GRAINS

BEETROOT 'RAVIOLI' <sup>VE</sup>	9
Roasted cashew nut cheese, pumpkin seeds, lemon dressing	
GLOBE ARTICHOKE SALAD <sup>VE</sup>	11
Bitter leaves, oranges, fine capers	
CELERIAC & APPLE VELOUTÉ <sup>VE</sup>	10
Spring onions, chives, rosemary oil	
BUTTERNUT SQUASH RISOTTO <sup>VE</sup>	16
Kale and rocket pesto	
MACARONI CHEESE <sup>V</sup>	18
Autumn leeks, Gruyère, Mozzarella, Comté, Grana Padano, mixed leaves	

If you have a food allergy or intolerance, please let us know when ordering. Every care is taken to avoid cross contamination; however, we work in a kitchen that processes allergenic ingredients and does not have a specific allergen-free zone or separate equipment. Allergen data is held on each dish ingredients. Please ask us if you require any more details.

A 10% Service Charge will automatically be added to your bill, please speak to our team if you wish to discuss this. All prices above are in Sterling and include VAT at the appropriate rate.

## MAIN EVENT

### FROM THE SEA

ADMIRAL'S PIE	22
Scottish salmon, smoked haddock, prawns, hens' egg, capers, potato crust	
PAN ROASTED SCOTTISH HALIBUT	32
Creamed potato, tenderstem broccoli, brown shrimps, capers, parsley, lemon	
LOBSTER GRATIN	28
Autumn leeks, Gruyère, Mozzarella, Comté, Grana Padano, mixed leaves	
MONKFISH 'SCAMPI'	32
Pickled cucumber, lime, lobster mayonnaise, Koffman fries	

### FROM THE FARM

CHURCHGATE PORK & FENNEL SAUSAGES	22
Creamed polenta, rocket pesto, Grana Padano	
BRAISED SHANK OF LAMB	31
Chickpeas, cannellini beans, merguez, tomato, salsa verde, saffron	
POT ROAST SUTTON HOO CHICKEN BREAST	29
Butternut squash risotto, fennel apple salad	
BLACK ANGUS SIRLOIN STEAK <sup>8oz</sup>	35
Field mushroom, devilled plum tomatoes, fine beans, truffle hollandaise, Koffman fries	
BLACK ANGUS RIBEYE <sup>10oz</sup>	36
Field mushroom, devilled plum tomatoes, fine beans, green peppercorn sauce, Koffman fries	

## OYSTERS & CAVIAR

MERSEA OYSTERS	half dozen	18	
Traditional accompaniments		dozen	34
OSCEITRA	30g	60	
Nutty, mellow taste that develops into a buttery sweetness, similar to lobster - with blinis, crème fraîche		50g	100
SIBERIAN STURGEON	30g	45	
Slightly more intense flavour than Oscietra, long hazelnut notes - with blinis, crème fraîche		50g	75

## ON THE SIDE

each 4

BUTTERY MASH <sup>V</sup>
KOFFMAN FRIES <sup>V</sup>
TENDERSTEM BROCCOLI <sup>V</sup>
MIXED LEAVES <sup>V</sup>
FINE GREEN BEANS <sup>V</sup>