

# A LA CARTE MENU

includes Our Bread & Hendos butter

## SNACKS

GORDAL OLIVES - £5.00

PEAK DISTRICT HONEY ROASTED CASHEWS - £4.00

SIGNATURE CHEESE TARTS (2) - £4.50

## MAINS

SALT CHAMBER AGED DUCK - £30.00

Jerusalem artichoke, kale & salsify

ISLE OF GIGHA HALIBUT - £29.00

glazed celeriac, mussel chowder & hazelnuts

ROASTED SQUASH AGNOLOTTI - £28.00

English truffle, king oyster mushroom & cavolo nero

SCOTTISH VENISON - £38.00

potato & smoked bacon terrine, parsnip puree,  
honey roast parsnips & peppercorn sauce

## SIDES

CHIVE MASH WITH CRISPY CHICKEN SKIN - £6

RED CABBAGE WITH REDCURRANT JELLY - £5

PARMESAN FRIES - £5

PURPLE SPROUTING BROCCOLI & BLACK GARLIC - £6

## STARTERS

POACHED CORNISH COD FILLET - £14.00

swede & miso puree, smoked cods roe, beurre blanc

FERMENTED BARLEY £12.00

roscoff onions, Winchester & Parsley

HIGHLAND WAGYU TARTARE - £14.00

beef fat hollandaise, pickled shimeji mushrooms

## CHEESE

RAFTERS CHEESEBOARD - £20.00

Miller's Damsel crackers, seasonal chutney &  
quince

## DESSERTS

XMAS PUDDING SOUFFLE - £14.00

brandy butter ice cream

SPICED PUMPKIN CAKE - £12.00

Coffee, hazelnut & cream cheese ice cream

BULLION CHOCOLATE MOUSSE - £15.00

whiskey ganache, mandarin & pine

*PLEASE MAKE OUR TEAM AWARE OF ANY DIETARY  
REQUIREMENTS OR ALLERGIES*

*PLEASE NOTE A DISCRETIONARY 12.5 % SERVICE  
CHARGE IS ADDED TO ALL FOOD & DRINK*