



Starters

Pressed terrine of duck liver foie gras with pistachio, apple jelly and toasted brioche

Carpaccio of milk fed veal with basil, grapefruit dressing and veal sweetbread

Pan roasted diver caught Scottish scallops, caramelized endive, autumn salad

Velouté of pumpkin with spinach tortellini and Sainte Maure goats cheese espuma

If you have any special dietary requirement, please do not hesitate to inform us.

Please leave your mobile phone with Reception where messages can be taken.



Mains

Steamed fillet of John Dory, honey and
chilli glaze, Jerusalem artichoke

Pan- fried fillet of sea bass, mushroom
macaroni gratin, jus tranché

Roasted fillet of Balmoral Estate venison,
salsifies, butternut squash purée

Slow cooked breast of Poulet Noir, warm
confit leg terrine and Swiss chard

2 Courses £60.00

3 Courses £70.00

Gratuities are entirely at your discretion.