

Seasonal Set Menu - £59 per person
(available for 8 or more guests)

Sharing Appetiser Platter

*Salt and Pepper Squid, Lamb Lollipops, Austrian Sausage,
Beef Croquettes, Jospo Grilled King Prawns, Crispy Pork Belly*

*

35 Day Dry Aged Aberdeen Angus Sirloin and Rib on
the bone

selection of side dishes and sauces to share

OR

Grilled Fillet of Local Fish
with seasonal garnish

*

Dark Chocolate & Salted Caramel Pave
crème fraîche

*

Additional Courses

Selection of 3 Cheeses

spiced chutney, artisan mør crackers (£12.00 supplement)

Freshly Baked Madeleines with Orange Curd

Dozen £16, half dozen £8

Paired with Chateau Simon, Sauternes 2016 £7.50 / 75ml

Vegan / Vegetarian menu available on request

* A Full Pre Order will be required if your party would like to choose off the A La Carte Menu



NB: Bespoke Wine Tasting / Pairing Menus available on request