

# SAMPLE DINING MENU

	Price
<b>STARTERS</b>	
<b>PHEASANT, MUSHROOM &amp; TRUFFLE PITHIVIER</b> Cranberry puree, braised red cabbage, black pudding crumb	£8.95
<b>CHICKEN LIVER PATE</b> Toasted sweet pancake, cherry puree, pickled cucumber, dukkah	£7.95
<b>BREADED FISHCAKES</b> Pickled vegetables, wasabi emulsion, torched green beans	£7.95
<b>PERSIE GIN CURED SEA TROUT</b> Miso crème fraiche, beetroot tartare, dill mayonnaise, pickled shallot, crisp capers	£8.95
<b>TORCHED GOAT'S CHEESE</b> crisp breads, watermelon, red onion chutney, crisp raspberries, raspberry balsamic	£7.95
<b>MAIN</b>	
<b>VENISON LOIN</b> Fondant potato, miso braised celeriac, roasted carrot, chocolate crumb, chocolate jus	£29.95
<b>PORK BELLY</b> Potato rosti, butternut squash puree, nduja ,pak choi, pineapple salsa, veal jus	£26.95
<b>ROASTED HAKE</b> Potato terrine, curried cauliflower puree, braised fennel, cauliflower fritter, tender stem broccoli	£24.95
<b>PAN FRIED SALMON</b> Crushed new potatoes, red pepper puree, roasted carrots, green beans, crisp kale, dill hollandaise	£25.95
<b>SPICED AUBERGINE</b> Sweet potato parmentier, red pepper puree, crisp kale, baby turnip	£18.95
<b>DESSERT</b>	
<b>CHOCOLATE FONDANT</b> Honeycomb, crisp raspberries, pistachio crumb, raspberry ripple ice cream	£8.95
<b>BRANDY SOAKED RASPBERRY PANNA COTTA</b> Raspberry puree, chocolate crunch nibs, raspberries	£7.95
<b>VANILLA CRÈME BRULEE</b> Chocolate soil, shortbread	£8.95
<b>BLUEBERRY FRANGIPANE TART</b> Vanilla ice cream, fresh berries	£7.95
<b>SCOTTISH CHEESEBOARD</b> House chutney, quince jelly, grapes, celery, selection of biscuits (£3.50 Supplement For DBB Rate)	£16.95