

The Kitchen



FINE DINING RESTAURANT

Friday & Saturday: 6pm - 9pm | £48 per head

AMUSE BOUCHE

STARTER

Carpaccio of Salt Baked Heritage Beetroot (v)

Carpaccio of salt baked beetroot, feta, pine nuts, fennel pollen espuma & cider vinaigrette

Hand Dived King Scallops

Pan seared king scallops with caramelised parsnip & celeriac, roasted golden cobnuts

Hay Smoked Squab Pigeon

Smoked breast of squab pigeon with Muscovy duck mousse, black truffle, Chinese artichoke, squash, leek & chervil oil

Chargrilled Fillet of Mackerel

Charred mackerel, cucumber puree, horseradish snow, purslane, sauce vierge

MAIN

Dry Aged Duo of Beef

Sous-vide fillet of Black Angus beef, braised featherblade, pearl onions, chargrilled broccoli, carrot puree, fondant potato

French Corn Fed Poussin

Oven roasted breast, confit ballotine of leg, sautéed girolles, caramelised turnips, rainbow chard, marsala jus

Loch Fyne Gigha Halibut with Braised Octopus

Fillet of halibut with braised octopus, palourde clams, butter poached baby leeks, samphire, saffron veloute

Ragstone Goat's Cheese & Cepe Risotto (v)

Ragstone goat's cheese & cepe risotto with green herb pesto, sautéed oyster leaf, aged parmesan foam

DESSERT

Smooth Hazelnut Parfait with Textures Of Chocolate

Hazelnut parfait, gianduja cremeux, tonka bean

Buttermilk Panna Cotta with Rhubarb & Juniper

Textures of rhubarb with juniper, Pimms & buttermilk panna cotta, rhubarb sorbet

Vanilla Cheesecake with Blood Orange

Blood orange puree, Madagascan vanilla cheesecake, crunchy granola, tarragon oil

Lemon & Lime Tart with Yogurt Sorbet (v)

Classic Sicilian lemon tart scented with pine, limoncello gel, yogurt & vanilla sorbet

If you have a food allergy, intolerance or sensitivity please inform your server on arrival so we can provide full allergen information for each dish
(v) - vegetarian | £10 per head deposit for 5 or more | 12% service charge on tables of 6 or more