

The Kitchen

FINE DINING RESTAURANT

Tuesday – Thursday: 6pm – 9pm | Two Course Minimum

AMUSE BOUCHE

STARTER

Hand Dived King Scallops | £12.50

Pan Seared King Scallops with Caramelised Parsnip & Celeriac, Roasted Hazelnuts, Scallop Roe Mousse

Hay Smoked Squab Pigeon | £11.25

Smoked Breast of Squab Pigeon with Muscovy Duck Mousse, Black Truffle, Chinese Artichoke, Squash Puree

Free Range Guinea Fowl Terrine | £11.25

French Free-Range Guinea Fowl, Shimeji Mushrooms, Candied Apple, Cider Gel

Ragstone Mousse with Winter Spices (v) | £9.25

Ragstone & Smoked Garlic Mousse, Poppy Seed Crumb, Mulled Wine Gel, Quince

MAIN

Blackmoor Venison with Black Pudding | £26.95

Sous Vide Loin of Blackmoor Venison, Confit Beetroot, Salsify, Black Pudding & Blackberry Puree, Sautéed Girolles

Loch Fyne Gigha Halibut | £19.50

Confit Fillet of Halibut, Pearl Barley, Mascarpone, North Atlantic Prawns, Golden Raisins, Sauternes Sauce

Wild British Grouse | £18.95

Beurre Noisette Poached Breast of Grouse, Braised Potatoes, Cauliflower & Chestnut Puree, Trompettes, Kale, Cognac Jus

Roasted Muscat & Dorset Red Risotto (v) | £16.95

Squash & Dorset Red Risotto, Muscat Puree, Parsley & Sage Puree, Crispy Shallots

DESSERT

Melting Sphere with Textures of Chocolate (v) | £8.75

Hazelnut Ganache, Gianduja, Tonka Bean, Milk Foam, Hot Chocolate Sauce

Buttermilk Panna Cotta with Rhubarb & Juniper | £8.25

Textures of Rhubarb with Juniper, Rum & Buttermilk Panna Cotta, Rhubarb Sorbet, Green Herb Oil

White Chocolate & Salted Caramel Mousse | £8.25

Scottish Shortbread, Clementine Sorbet, Nutmeg & Cardamom Gel

Smooth Apple Parfait | £8.25

Bramley Apple & Fennel Pollen Parfait, Ground Oats, Pink Lady Jelly, Cox's Puree, Cinnamon Ice Cream
