The Kitchen
FINE DINING RESTAURANT

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

AMUSE BOUCHE

STARTER

Carpaccio of Salt Baked Heritage Beetroot *(v)* | £8.75
Carpaccio of salt baked beetroot, feta, pine nuts, fennel pollen espuma & cider vinaigrette

Hand Dived King Scallops | £12.50
Pan seared king scallops with caramelised parsnip & celeriac, roasted golden cobnuts

Hay Smoked Squab Pigeon | £11.25
Smoked breast of squab pigeon with Muscovy duck mousse, black truffle, Chinese artichoke, squash, leek & chervil oil

Chargrilled Fillet of Mackerel | £11.25
Charred mackerel, cucumber puree, horseradish snow, purslane, sauce vierge

MAIN

Dry Aged Duo of Beef | £26.95
Sous-vide fillet of Black Angus beef, braised featherblade, pearl onions, chargrilled broccoli, carrot puree, fondant potato

French Corn Fed Poussin | £17.95
Oven roasted breast, confit ballotine of leg, sautéed girolles, caramelised turnips, rainbow chard, marsala jus

Loch Fyne Gigha Halibut with Braised Octopus | £19.50
Fillet of halibut with braised octopus, palourde clams, butter poached baby leeks, samphire, saffron veloute

Ragstone Goat's Cheese & Cepe Risotto *(v)* | £15.95
Ragstone goat's cheese & cepe risotto with green herb pesto, sautéed oyster leaf, aged parmesan foam

DESSERT

Smooth Hazelnut Parfait with Textures Of Chocolate | £8.75
Hazelnut parfait, gianduja cremeux, tonka bean

Buttermilk Panna Cotta with Rhubarb & Juniper | £8.25
Textures of rhubarb with juniper, Pimms & buttermilk panna cotta, rhubarb sorbet

Vanilla Cheesecake with Blood Orange | £8.25
Blood orange puree, Madagascan vanilla cheesecake, crunchy granola, tarragon oil

Lemon & Lime Tart with Yogurt Sorbet *(v)* | £8.25
Classic Sicilian lemon tart scented with pine, limoncello gel, yogurt & vanilla sorbet

---