

## SMALL PLATES

---

Chef Enhanced Selection of Olives (ve)	3.50
Rosemary - Thyme - Lemon - Garlic	
Truffle Baby Fondant Potatoes (v)	4.50
Blackstick Blue Cheese Sauce	
Bourbon BBQ Chicken Thigh Discs	8.95
Fired Konrow	
Charred Tiger Prawns	11.50
Sunblushed Tomato - Garden Mint - Chilli Butter	
Vegan Spinach Aubergine Pâté (ve)	8.50
Sweet Potato - Crispy Leek - Hazelnut + Walnut - Herb Oil	
Confit Duck Bon Bons	9.75
Fresh Asian - style - salad with chilli and cucumber sorbet	

## PLATES

---

Painted Scallops - Fired Himalayan Salt Tile	18.50
Seaweed - Parma Ham Crisp - Sauce Paint & Brush	
Chilled Scottish Smoked Salmon	14.50
Scotch Pancake - Crème Fraiche - Pickled Daikon	
Fillet of Beef	22.50
Slow Roasted Onion - Mushroom Purée	
Fondant Potato - Chantenay Carrots - Cabernet Jus	
South Coast Lemon Sole en Papillote	21.50
Potato - Onions - Spinach - Carrots - Leeks - Buerre blanc	
Baked in Parchment - Leek Ash	
Sun Blushed Tomato Gnocchi (ve)	12.50
White Wine Reduction - Chives - Olives - House made	
Vegan Parmigiana	

## CAVIAR SERVICE

---

Ossetra (30g) - Imperial Russian Sturgeon Caviar	75.00
Served with Traditional Accompaniments	

## DESSERTS

---

Chocolate Ganache - Blood Orange Sorbet - Choc Soil	6.50
Key Lime Tart - Lime Ice - Lime Curd - Italian Meringue	6.50
Artisan Cheese Taster (Suitable for 2) (v)	18.50
Chef's favourites - Cumberland Jam - Pickles	

---

