

Thursday 15th July 2010

Celeriac Velouté Finished with Shallot Bhaji	£5.00
Rabbit Galantine, Fennel Puree and Roasted Artichoke Salad	£10.00
Seared Scallops on a Waldorf Salad with Chardonnay soaked Raisins Walnut Powder and Walnut Foam	£12.00
Red Mullet, Tomato and Pesto Tart served with Tapenade	£9.50
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Pan Fried Fillet of Halibut on a Smoked Haddock Kedgeree with Soft Boiled Quails Eggs and Salad of Confit Chicken	£21.50
Medallions of Gloucester Old Spot Pork with Slow Braised then Roast Belly with Rilette, Pease Pudding and Crushed Broad Beans	£22.50
Fillet of 28 Day Dry Aged Beef with a Mini Burger and a Salad of Moroccan Marinated Beef and Rosti Potato	£20.00
Tomato and Basil Risotto with a Tomato Salad and Topped with Goats Cheese and Roast Cherry Tomatoes	£14.00
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Scottish Raspberries; Raspberry and Vodka Milkshake, Raspberry Sorbet, Raspberry and Lemon Powder and Served with a White Chocolate Mousse	£9.00
A Plate of Scottish Strawberries: Ripple Ice Cream, Sorbet, Jelly, Puree and Leather	£9.75
Polenta Cake with a Compote of Fresh Cherries, Honey and Lavender Ice Cream	£9.00
Selection of Scottish Cheeses with Homemade Oatcakes	£10.50
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Coffee or Tea with Homemade Petit Fours	£3.50