

Wednesday 24th November 2010

Starters

Jerusalem Artichoke Velouté Finished with Gnocchi and Rocket Pesto	£5.50
Cauliflower Pannacotta with a Salad of Beetroot and Balsamic Raspberries Finished with crumbled Goats Cheese	£9.50
Salad of Roast and Confit Quail with Roast Parsnip, Parsley Root Crisps, Blackberry Vinaigrette and Crisp Parma Ham	£10.50
Pan Fried Fillet of John Dory on a Lemon and Thyme Risotto with a Salad of potted Brown Shrimps	£12.50
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Seared Fillet of Salmon on Crushed Purple Potatoes with a Salmon Ceviche and Dill Cured Salmon, Tomato Vinaigrette	£19.50
Breast of Gressingham Duck on Red Cabbage with Seared Foie Gras and Puy Lentils	£23.50
Trio of Mr Smiths Outdoor Reared Freedom Veal; Sautéed Fillet, Ragout of its Kidneys and a Fricassee of Sweetbreads, Baby Carrots and Baby Leeks	£23.50
Carrot, Cumin and Roast Fennel Risotto finished with Dunsyre Blue	£15.00
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Apple and Blackberries; Apple Cake, Apple Crisp and Apple Sorbet with a Blackberry Jelly Topped with Ginger Custard	£9.75
Walnut Tart with Marmalade Ice Cream and Roast Pear	£9.00
Polenta Cake with Honey and Lavender Ice Cream and a Compote of Plums	£9.00
Selection of Scottish Cheeses with Homemade Oatcakes	£10.50
Coffee or Tea with Homemade Petit Fours	£3.50