



Bread & salted butter for the table **2.5**

Olives **4**

To Begin

Mango pressed chicken, masala mayonnaise & Darjeeling sultanas **8.5***

Burrata, heritage tomato & black olive (v) **8**

Grilled mackerel, smoked confit cauliflower & puffed wild rice **9***

Gazpacho & focaccia (v) **7.5***

Crab, kohlrabi, lemon emulsion & tamarind **10**

Duck liver parfait, apricot jam & brioche **9**

Summer Specials

Lobster, crushed Jersey Royal salad with crème fraîche & Tropea onion, garlic & saffron aioli, baby leaf salad & Arbequina dressing **29 for 1 person / 55 for 2**

Chicken, bacon & avocado Caesar salad **8 / 16***

Ham hock & Black Bomber Ploughman's **16***

Uig Lodge smoked salmon & dill, crushed Jersey Royal salad with crème fraîche & Tropea onion, garlic & saffron aioli, baby leaf salad & Arbequina dressing **10 / 19**

Main Courses

Pan fried gnocchi, broccoli, Gorgonzola emulsion & frosted walnut (v) **17***

Sea bream, avruga caviar, tempura oyster, sea kale, fennel & leek terrine **23**

Spring lamb rack, pressed lamb breast, fondant potato & salsa verde **23**

Chalk Stream trout, crushed Jersey Royals, pea, purslane & courgette **21***

Pork belly, malted glazed pig cheek, Pommery mash & spring onion **19**

Chicken Supreme, pomme anna, carrots, broccoli purée & infused jus gras **18***

On The Side

Rocket & Parmesan with aged balsamic (v) **3.5**

Buttered greens (v) **3.5**

Baby leaf salad with Arbequina dressing (v) **3.5**

Triple cooked chips with smoked salt (v) **3.5**

Buttered Jersey Royals (v) **3.5**

**Monday to Thursday Set Menu – 3 courses for £30.00,
choose from items marked with a *.**

- Please notify a member of staff of any allergen and dietary requirements
- A discretionary 10% service charge will be added to your bill, which is shared by the whole team

Puddings & Cheese

- Summer berry mille feuille & blackcurrant sorbet **8***
 Hazelnut chocolate delice & raspberries **9**
 Cherry Bakewell & almond ice cream **8.5***
 Peach tarte Tatin, truffle honey & yoghurt sorbet (please allow 15 mins.) **9**
 Strawberry panna cotta & elderflower sorbet **7.5***
 Selection of British cheese **9.5**

Pudding Wine & Port

Banyuls 'Robert Pages'	100ml - £6.00, 50cl Bottle £35.00
Sauternes, Château Monteils	100ml - £7.50, 35cl Bottle £25.00
Port Reserva, Ramos Pinto N.V.	100ml - £5.50, Bottle £28.00
Taylor's Late Bottled Vintage Port 2011	100ml - £6.00, Bottle £30.00

Coffees & Teas

Americano	£2.50	Espresso	£2.50 / £3.50
Cappuccino	£2.80	Latte	£2.80
Flat White	£3.50	Macchiato	£2.75
Irish / Liquor Coffee	£6.00	Selection of Teas	£2.50

Armagnac, Calvados & Cognac

Martell VS ***	£3.70
Boulard La Cuvee Vincent Calvados	£3.70
Janneau VSOP Armagnac	£5.70
Remy Martin VSOP	£6.80
Chateau de Pellehaut Armagnac	£5.80
Hine Fine Champagne	£6.70
Courvoisier XO	£12.00
Remy Martin XO	£18.00

Whisky

Jameson	£3.40
The Famous Grouse	£2.80
Chivas Regal 12	£5.00
Glenmorangie Original	£5.80
Jura Origin	£6.00
Laphroaig 10 y.o.	£7.20
Dalwhinnie 15 y.o.	£8.10
Haig Club	£7.60
The Balvenie DoubleWood	£15.00

Unless stated otherwise, spirit prices are for a 35ml measure, 25ml/50ml is available.

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