

— Amuse-bouche

Tomato Gazpacho with Basil-dressed Salsa VE GF

——— Starters and Soup ———

Royal Highland Haggis Bonbon Champit Tatties 'n' Bashed Neeps with a Whisky Jus

Dill-cured Salmon Gravlax*

Wholegrain Mustard Dressed Potato Salad, Shallot and Caper Vinaigrette, Pickled Beetroot and Seeded Toasts

Salad of Roasted Vegetables

Smoked Paprika and Sweet Potato Hummus, Harissa, Preserved Lemon Dressing and Flatbread Crisps **VE**

Mushroom and White Wine Velouté Crisp Garlic and Tarragon Oil VE GF

Dorset Conker Gin & Tonic VE GF

—— Sorbet ——

— Main Courses —

Lemon and Parsley Roasted Turbot Fillet

Clams, Herb Butter Potatoes and Braised Leeks with a Champagne Velouté

Pan-Roasted Lamb Rack*

Boulangère Potatoes, Crushed Peas and a Rosemary and Redcurrant Jus

Green Regns Cauliflower Purée A

Anna Potatoes, Green Beans, Cauliflower Purée, Artichoke Hearts and Madeira Sauce **GF**

Butternut Squash and Caramelised Onion Tart with Beetroot Pastry
Truffled Potato Gratin, Maple-roasted Roots and Wilted Kale

topped with a Quinoa and Mixed-seed Crust **VE**

—— Desserts ——

French Apple Tarte Tatin nilla Caramel with Clotted (

Star Anise and Vanilla Caramel with Clotted Cream Ice Cream **V**

Black Forest Mousse

Dark Chocolate Mousse and Cocoa Chiffon Sponge with Amarena Kirsch Cherry and Vanilla Compote topped with Crème Chantilly and Chocolate Shavings **GF**

Coconut and Mango Delice Mango Gel, Pineapple Sorbet and a Coconut Crisp Crumble VE

Mature Cheddar, Stilton and Camembert

Regional British and Continental Cheese Plate

with Celery, Date, Hazelnut and Pumpkin Seed Toasts



or coeliac disease, please inform a member of our staff before placing your order.