

## SET MENU

*Please choose your lunch or dinner menu from the below.*

### STARTER

- Riviera-style seasonal vegetables and tender herbs ✓
- Rillettes of rabbit, horseradish and mixed salad leaves
- Scottish smoked salmon 'mimosa' garnish, sour cream
- Marinated blue prawns, ginger and lime
- Chicken and pistachio terrine, caramelised red onions and sourdough
- Fresh burrata cheese, artichokes, rocket and crostini ✓
- Delicate chestnut velouté, ricotta ravioli and lightly whipped cream ✓

### MAIN COURSE

#### FISH

- Pan-seared wild sea bass, fennel and citrus
- Baked halibut, sautéed Swiss chard and capers-olives-lemon
- Roasted cod, yellow and red chicory, matelote-style sauce
- Scottish hand-dived sea scallops, cauliflower and Jerusalem artichokes

#### MEAT

- Corn-fed chicken breast, slowly cooked sweet bell peppers and tomatoes
- Medallions of veal, baby spinach leaves and wild mushrooms
- Rack of lamb, roasted root vegetables and rosemary jus
- Peppered beef fillet, confit potatoes and red wine sauce

#### VEGETARIAN

- Saffron risotto, matured Parmesan cheese ✓
- Parmegiana-style vegetables ✓
- Pumpkin and ricotta ravioli, chestnuts, hazelnuts and rocket ✓

### CHEESE AND DESSERT

- Our selection of cheese served with crackers
- Strawberry and mascarpone vacherin
- Tiramisù
- Pistachio and raspberry macaron
- Rum baba, Chantilly
- Gianduja mousse and caramel ice cream
- Chocolate and coffee tart

3 courses £70    //    4 courses £90    //    5 courses £110

served with tea, coffee and shortbread

✓ vegetarian dish

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

Kindly note that dishes will change according to season.

Please ask your waiter for information on food allergens or any special dietary requirements.