



Harvest of the Sea

MENU

Sautéed Highland Scallops
nestled on braised Pak Choi drizzled with Peanut Butter & Tarragon

Prosciutto Cured Ham with Fresh Figs, Melon, Parmesan, Mango Vinaigrette

Cream of Leek and Potato Soup with Truffle Oil

Local Crab, Crayfish & Chive Risotto with a Petit Salad & Basil Oil

Wild local Red Bream,
Mediterranean Vegetables, Mange Tout, Pimento Oil *Supp

Our home-made Sorbet

Quickly seared 'Wild Iceland Halibut
with Chilli Noodles, Tomato Confit, Tomato Oil

Duo of Pork: Chargrilled Fillet of Pork, Slowly braised Asian Belly
with Dauphinoise Potato, Creamed Leek, Black Pudding, Rosemary Jus

Wild local Sea Bass, flamed with Pernod
nestled on braised Fennel, Dill Butter Sauce

Baked Lentil, Aubergine & Tomato topped with Goats Cheese

Home made Ice Cream & Sorbet
with a Fresh Fruit Basket, Duo of Coulis, Vanilla Anglaise

Our renowned Tangy Lemon Tart with Mocha Ice Cream

Vanilla & Mascarpone Panacotta with Minted Rice Ice Cream

A selection of Three Cheeses served at your table
with Apricot & Walnut Bread (supp £1.75pp)
***Red Bream course Supplement - £7.50

Selected Coffees and Teas
served with home-made Petit Fours

£31.95

Prices are per person and include VAT