



A seasonal menu of European Influence.

Set Pre theatre available 1630-1800hrs

Either join us for a la carte or come with us on to a journey and enjoy a tasting menu where Food and Wine are perfectly matched.

Entrees

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| Charred Chicken Thigh Preserved Lemon Artichoke | 24.50 |
| Ceviche Cashew Parsley Nectarine <i>Ceviche - raw fish marinated with citrus & seasoning</i> | 25.50 |
| Stovies <i>Stovies - traditional Scottish dish with potato and pork</i> | 24.50 |
| Tomato Terrine Mozzarella Basil | 23.50 |

Mains

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| Venison Denver Parsnip Apple Beetroot <i>Denver - tender cut from the leg of the Venison</i> | 42.50 |
| Market Fish Water Cress Lentils | 39.50 |
| Ricotta Gnudi Courgette Salsa Roja <i>Gnudi - a gnocchi like dumpling made with ricotta</i> <i>Salsa Roja - red spicy salsa</i> | 38.50 |
| Nut Terrine Caponata Cashew <i>Caponata - Sicilian Eggplant dish</i> | 36.50 |

To share for two

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| Chateau Briand <i>Chateau Briand - name given the muscle that attaches a beef tenderloin to the carcass</i> | 120 |
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Sides

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| Broccolini Hazelnut Romesco <i>Romesco - Tomato based Sauce from Catalonia</i> | 15 |
| New Season Potato Cashew Gribiche <i>Gribiche - classic French dressing, made with shallots, capers, egg</i> | 15 |
| 6 course Menu | 99 |
| 6 course Menu with wine Match | 184 |
| 7 course Menu | 120 |
| 7 course Menu with Wine match | 230 |