

Dining Room Menu

3 Courses £29.65

Starter and Main £27.75

Main Course and Pudding £26.50

“Amuse Bouche”

First Courses

Parsnip and Apple Soup

‘Scotch Egg’

Quails Egg, Rillete of Ham Hock, Crushed Peas and
Tomato Confiture

Smoked Scottish Salmon

Chopped Onion, Capers, Lemon and Brown Bread and
Butter

Goats’ Cheese and Pecan Nut Soufflé

Poached Pear and Watercress Salad

Potted Shetland Mussels

Sauteed with Garlic, Onion, Chives and Parsley, Toasted
Bloomer Bread

Main Courses

Roast Cod Fillet

Wrapped in Parma Ham, Fondant Potato, Broad, Edamame
and French Beans,
Beurre Blanc

Roast 'Shropshire Rose Veal' Chop

Buttered Spinach, Potato Puree and Sautéed Wild
Mushrooms

Pan Roasted Fillet of Tuna

Grilled Courgettes and Aubergine, Piquillo Peppers and
Basil,
Slow Cooked Hen's Egg and Olive Beurre Blanc

Rack of Lamb

Potato, Pancetta and Wild Mushroom Mille Feuille,
Green Beans and Roasted Parsnip, Garlic Puree

'Steak Frites'

Grilled Fillet of USDA Beef, French Beans, Girolle
Mushrooms, Chips, Béarnaise Sauce

Courgette and Mozzarella Tortellini

Shallot and Chive Cream Sauce, Sun Dried Tomatoes,
Parmesan Shavings