



SAMPLE RESTAURANT MENU

Reservations:

Thursday – Sunday evenings, 6pm – 8.30pm

Friday – Sunday lunchtimes, 12.30pm - 2.30pm

Shoregate gravadlax, Hass avocado, ruby grapefruit, malted barley			13
Smoked ham hough fritter, celeriac remoulade, Granny Smith, tarragon			12
Terrine of pheasant & truffle, mustard bramble, pickled baby vegetables			11
Roast & pickled heritage beetroot, orange mousse, braised celery (V/Vg)			10
Feather blade of beef 'Bourgingnon', girole ketchup, bone marrow Skirlie			30
Grouse breast, confit leg boudin, pomme anna, salt baked celeriac			27
Lemon sole, dill mousse, haricot blanc, watercress, marsala velouté			27
Spiced squash pithivier, tahini, charred fine beans, confit lemon (V/Vg)			19
600g charcoal roast sirloin (for 2), seasonal vegetables, sauce béarnaise			78
Sides:			
Glazed sand carrots	4.5	Charred greens	4.5
Buttered Charlotte potatoes	4.5		
Tanzanie chocolate cremaux, macerated cherry, cocoa croquant			11
Lemon & poppy pound cake, citrus compote, almond brittle			9
Black Bun parfait, caramelised orange, spiced rum butter			9
Selection of Luvians' ice creams			7
Clava Brie, Selkirk Bannock, truffled Balcarres Estate comb honey			11

If you have a food allergy or intolerance, please let us know before ordering. As all our food is freshly prepared in a kitchen where nuts, gluten and other known allergens maybe present, and while we take precautions to prevent cross-contamination, any product may contain traces of these ingredients.

A service charge of 12.5% will added to tables of 6 or more. 100% of tips are distributed amongst the staff.