



SMOKED MACKEREL PÂTÉ

Avruga caviar, house pickles, toasted English muffin

SPICED CARROT SOUP (V)

Lemon crème fraîche, house bread, herb butter

GRILLED OYSTER MUSHROOMS (VG)

Jerusalem artichoke purée, toasted hazelnuts, mushroom gravy

BRAISED BEEF CHEEKS

Celeriac purée, grilled leeks, red wine jus

TURKEY BALMORAL

Turkey and haggis ballotine, pigs in blankets, duck fat roasted potatoes, sautéed sprouts, glazed heritage carrots, gravy, cranberry sauce

BUTTERNUT SQUASH RISOTTO (VG)

Grilled hasselback squash, toasted pumpkin seeds, plant parmesan

GRILLED 10OZ SIRLOIN (£10 SUPPLEMENT)

Dauphinoise potatoes, creamed spinach, peppercorn sauce

PAN FRIED SEA BASS

Sautéed winter greens, new potatoes, mussels, bouillabaisse sauce, saffron mayonnaise

ORANGE AND ALMOND TART (VG)

Whipped orange cream, berry compote



STEAMED GINGER PUDDING

Salted butterscotch, vanilla ice cream

BLACK FOREST CHEESECAKE

Dark chocolate and sour cherry cheesecake, toasted meringue

(V) – VEGETARIAN (VG) – VEGAN

Many of our dishes are available gluten free &/ or dairy free versions – ask your server for more information. Please note our food is prepared in a kitchen where major allergens including nuts, cereals, shellfish and others are present and our menu does not include all ingredients. Please speak to your server if you have any allergies or intolerances to foods. All meat weights are uncooked. Prices are in GBP and include VAT. A discretionary service charge of 12% is applied to all tables.