



Six 'til nine
restaurant - terraces - in-room dining

Distinguished Dining

STARTERS

Pressed pork belly , apple and walnut salsa, maple glaze, crispy sage (GF)	£12.00
Heritage beetroot and goat's cheese salad, orange, fennel, rocket pesto (V) (GF)	£10.00
Smoked mackerel Niçoise - baby potatoes, Rufflets' garden tomato, olives, fine beans, soft boiled egg, French dressing (GF)	£12.25
Smoked Scottish salmon , fennel and orange salad, fennel pollen, micro cress (GF)	£12.00
Charcuterie plate, Barnett's artisan bread, olives, house chutney	£8.00
Soup of the day	£6.50

MAINS

Venison loin , beetroot purée, beetroot fondant, baby turnip, blackberry, red wine jus (GF)	£27.50
Pan-roasted duck breast , truffle and pumpkin crumb, smoked duck sausage, white bean cassoulet, red wine jus (GF*)	£24.00
Stone bass , cucumber and lilliput caper cream sauce, caviar, pomme purée (GF)	£25.00
Fillet of Scotch beef , potato terrine, mushroom purée, root vegetables, red wine sauce (GF)	£36.00
Butternut squash risotto, roast squash, toasted pumpkin seeds (V) (Vg*)	£19.95
Guinea fowl supreme , braised red cabbage, parsnip purée, sautéed potato, red wine jus (GF)	£20.50

Indulge Yourself (for two or more, subject to pre-order)

Chateaubriand with <i>Béarnaise sauce</i> or <i>bone marrow gravy</i>	£60.00 (450g) for two / £13.50 per additional 100g
Fillet of Beef Wellington with <i>Béarnaise sauce</i> or <i>bone marrow gravy</i>	£80.00 for two

A discretionary 10% service charge will be added to your bill

V - vegetarian, Vg - vegan, Vg - vegan with amendments, GF - gluten free, GF* - gluten free with amendments*