1610

Lunch Menu

SNACKS

Globe Nuts £3
Salted Marcona Almonds£5
Marinated Gordal Olives £5
Cumbrae Oyster, Apple Granite & Shallot Mignonette £4
Caviar, Seafood Cream, Crème Fraiche & Blini £40

STARTERS

Steak Tartare, Parmesan & Quails' Egg
Confit Chicken Presse, Mushroom & Asparagus
Sea Bass Mi-Cuit, Beetroot, Cucumber & Hollandaise

MAINS

Roasted Halibut, Kohlrabi, Sea Vegetables & Mussel Foam
Pork Belly & Jowl, Smoked Parsnip Puree, Buttered Greens & Beaujolais Jus
Fillet of Beef, Artichoke Tartlet, Hash Brown ***(Supplement £15)***

SIDES

Silky Mash £6
French Style Peas £6
Buttered Greens & Almond £6
Beetroots & Blue Cheese Salad £6
Smoked Butter Jersey Royals & Garden Herbs £6
Hand-cut Chips with Rosemary, Garlic & Thyme £6

DESSERT

Chilled Pear Rice Pudding, Fig, Honey & Calvados
Rhubarb & Vanilla Panna Cotta, Yoghurt & Orange
Bahibe & Hazlenut Chocolate Hedgehog, Yuzu Ice Cream
A Selection of Farmhouse Cheese, Artisan Crackers ***(Supplement £9)***

2 Courses £38

3 Courses £42

Please inform our team if you have any food allergies. All our food is freshly prepared.
Please be Patient in Busy times.