

# Indulgence Menu



## Starters

Buffalo mozzarella, slow cooked tomato, focaccia bread and rocket salad. (v)

Home-made smoked and cured Scottish Salmon with horseradish sauce, golden and red beets & lemon oil (gf)

Beef carpaccio with pickled mushroom, parmesan, teriyaki dressing and croutons.

## Mains

Wild mushrooms and vegetable pie with roasted heritage carrots and baby onions (v)

Pan-fried bream, confit plum cherry tomato, fennel, white asparagus, saffron potatoes  
and coriander leaves. (gf)

Braised British ox cheek, smoked pancetta, pomme mousseline, glazed carrots and red wine jus. (gf)

## Desserts

Dark chocolate sponge, raspberry mousse and fresh berries

Eton mess

*Coffee or Tea & Petit Fours*

**(gf)** - gluten free **(gf\*)** may be prepared without gluten **(v)** - vegetarian **(vv)** - vegan **(nuts)** - contains nuts

***We list only the main ingredients in our dishes. If you have a dietary restriction or require further information on the allergen content of our dishes please ask a member of staff for assistance. We are unable to guarantee that any menu item is completely allergen-free.***

*Prices are inclusive of VAT*

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