

Dessert



Rhubarb and vanilla mille feulle

\$11.3

Starters



Baked Jerusalem Artichoke

\$16.0



Pressed terrine of spiced Iberico

\$13.3



Shellfish bisque, Gruyere rouille

\$13.2



Witchery haggis

\$14.0

Vegetarian starters



Organic Phantassie Farm mixed leaves

\$9.3

Vegetarian Mains



Beetroot bourguignonne

\$29.3

Classic Italian



Foraged Mushroom Risotto

\$25.3

Fish Mains



Roast north Atlantic halibut

\$38.6



Langoustine and crab omelette

\$33.2

Meat Mains



Himalayan salt dry aged ribeye steak (250 grams)

\$51.9



Roast loin of cairngorm venison

\$38.5

Crustacea and Molluscs



Seared Isle of Mull scallops

\$23.3

Uncategorized



Grilled Octopus

7
\$18.6



Knickerbocker Glory

\$11.3



Bitter Chocolate Tart

\$11.3



Whole Lemon Sole

\$51.9



Roast Breast of Duck

\$35.9



Cauliflower Steak

\$30.6



Isle of Wight Heritage Tomatoes

\$13.3



Fruits de Mer

5
\$46.5