

A LA CARTE MENU

STARTERS

Our Fish Soup

White crabmeat, stem ginger, coriander, prawn dumplings 14 (GF)

Mussels

Sweet pepper, sugarsnap, honey & ginger stew, cajun spices 12.50 (GF)

Lindisfarne rock oysters

Over crushed ice, natural or white balsamic & apple 21.50 (GF)

Tartare of Yellowfin Tuna

Goat's cheese, spring onions, tomato, cucumber sorbet 14 (GF)

New Style Sashimi

Sea bass & King Scallop 17 (GF)

Thai Salmon

Poached prawn, spring onion & peanut salad, spiced lemon 17 (GF)

Dressed White Crabmeat & Baby Crayfish

Asparagus, horseradish crème fraîche, smoked caviar 19.50 (GF)

Smoked Chicken

Mangetout, mango & cashew nuts, pink peppercorn dressing 12 (GF)

MAINS

Lemon Sole

Simply Grilled or Meunière, capers, lemon, smoked almonds, parsley 36 (GF)

Whole Roasted Black Banded Seabream

Sweet peppers, large prawns, garlic & white balsamic 32 (GF)

King Scallops & Monkfish

Spring onions, ginger, fish sauce, tamari, lemon, steamed in paper 36 (GF)

Halibut

Coral-creamed spring cabbage, peat-smoked haddock, peas & torched asparagus 36 (GF)

Roast Stone Bass

Avocado salsa, fresh water prawns 36 (GF)

Seared King Scallops

Caramelised onion, apple sauce, Stornoway black pudding 35

Half Scottish Lobster

Thermidor or garlic butter, Gamba chips 40 (GF)

Fillet of Scotch Beef

Surf & turf, garlic butter, sweet soy 52 (GF)

SIDES - 6

Gamba chips

New potatoes, butter & sea salt
Broccoli, chilli & honey
Rocket, reggiano, olive oil and balsamic

GEORGE MEWES CHEESE

George Mewes Cheese

with apple, quince 15 (GF)

Plain Jane Cheddar

Full-bodied, creamy texture, taste sensation

Camembert Au Lait Cru

Chalky, runny, smooth, soft, ripened and supple

Roquefort

Powerful, intense, tangy and spicy, salty and slightly grainy finish, juicy and moist texture

Ragstone

Fudgy goat's milk, lemony flavours, reminiscent of crème fraîche

DESSERTS 10

Sticky Toffee Pudding

Madagascan vanilla ice cream, whisky butterscotch

Banana & salted Caramel Pavlova

Peanut butter ice cream, granola (GF)

Frozen chocolate cake

Ginger ice cream, stem ginger, honeycomb and mascarpone (GF)

Golden Raisin & Amaretti Biscuit Crème Brûlée (GF)

GF Gluten free. Dairy & lactose-free options are available.