

Summer

june 07 - august 07

s o u p

creamed asparagus with truffle oil

chilled vichyssoise, crème fraîche, drizzle of lemon oil and chives

cauliflower velouté with sorrel

spinach and watercress with parmesan cream

creamed white onion and corn with polenta dumpling

s t a r t e r

roulade of rocket, soft cheese and roasted sesame seeds, with charred cherry tomatoes, baby gem lettuce and creamy white chive dressing

smoked haddock and aubergine mûlle feuille with a sesame bean salsa

asparagus spears and proscuitto with red chard and herb salad, parmesan

cantaloupe and galia melon with ruby grape and pink grapefruit salad, and blackberry vinegar caramel

chilled salad of garlic roast peppers, confit of cherry and plum tomatoes, baby mozzarella and basil

caramelised pear, chicory and ricotta tart with ginger spiced syrup and tossed leaves

grilled baby goats cheese, with roasted pimento, pea shoot salad and hazelnut oil salad

poached artichoke with lemon and marjoram hollandaise

pea and mint pannacotta with italian raddichio, sugar plum tomato salsa and smoked paprika dressing

rannoch smokery lamb with a hint of lemon and lime, pentland potato salad, leaves tossed in white truffle oil and parmesan crisp

walnut croûte spread with ricotta and sage, topped with roast figs

smoked salmon, lemon in muslin and milled black pepper

fillet of beef carpaccio with pimento dressing, creamed aubergine rémoulade, rocket leaf salad

shetland crab 'nicoise' with lemon oil

chilled gazpacho and hot garlic buttered roasted black tiger prawns with a coriander corn fritter

tian of poached lobster, wilted rocket and citrus celeriac salad with avruga caviar and truffle oil

main

fillet of salmon with thai spiced cream, baby squash, asparagus and spinach mash

baked trout fillet with dill cream sauce, roasted fennel, saffron potatoes, medley of French beans, peas and asparagus

seared salmon fillet, buttered pak choi, mashed potato crouquette flavoured with harissa paste, sauce of fennel and tomatoes

supreme of chicken baked with ricotta and sun blush tomatoes, new potatoes with spring onion, saffron jus and shredded mange tout

tarragon battered escalopes of pork fillet, grated potato cake, bundle of vegetables and grain mustard jus

tarragon flavoured chicken jambonnette with carrot mash, baby fennel and fondant potato

chicken supreme baked in yoghurt and Dijon mustard marinade, spring onion mash, roasted Mediterranean vegetables and gravy flavored with honey and coriander seeds

baked sea bass with pancetta, roasted fennel, courgettes and peppers, saffron mash, champagne and chervil velouté

roast fillet of red snapper, warm potato and sun blushed tomato salad charred green and yellow courgettes, cardamom and lime butter sauce

breast of maize fed normandy chicken, with wild mushroom mousseline, red wine jus, parsley mash, asparagus, baby leeks and carrots

grilled halibut with tapenade crust, butter braised potato, tomato tart tatin, courgette ribbons and cockle jus

roast rump of lamb, studded with chillies, garlic cloves and rosemary jus with baby courgette, baby carrots and potato cake

roasted fillet of buccleuch beef, wine jus, leek and sorrel stuffed mushroom with brioche crumbs, grilled yellow courgette and hot potato salad

roast fillet of buccleuch beef, port jus, young turnips, confit of beetroot and sweet potato gratin

loin of lamb with foccacia herb crust, sauce of shitake mushrooms, butter roast potato, charred aubergine, pepper and courgette

baked monkfish with proscuitto ham and rosemary, anise sauce, steamed pak choi and niçoise potatoes

d e s s e r t

warmed cherry cup cake, amarena cherry compote, cherry grisbi biscuit, black cherry ice cream

blueberry tiramisu with lemon zest shortbread wafers

gooseberry, passion fruit and mango fool with homemade coconut granola cookie

strawberry and champagne pannacotta with black pepper tuille

summer berries in pink champagne jelly chantilly cream and caramel wafer

vanilla poached nectarine and griddled pineapple, red wine bay leaf syrup and clotted cream

tartlet of raspberries with berry ripple ice cream

classic summer pudding with clotted cream

strawberry tart, strawberry mint salsa and chilled strawberry soup

caramelised carrot and orange tart, celeriac and cumin ice cream, with elderflower jelly

summer fruit and vanilla roulade with chocolate chip and candied orange cream