



## ENTREES

**Cream of Garden Pea Soup Free Range Poached Egg and Broad Beans - £7.00**

*Veloute de petit pois, oeuf poche*

**Lightly Cured Organic Scottish Salmon with Heirloom Beetroots, Horseradish Cream - £9.75**

*Muit cuit du saumon organique agrumes, betterave multicolore, creme du raifort*

**Warm Tartine of Pigs Head with Ox Tongue, Shallot Puree and Apple and Hazelnut Salad  
Honey Mustard Dressing - £9.75**

*Tartine de tete de porc, puree d'échalottes, salade au pomme et noisette, vinaigrette xeres*

**Pike Quenelle with Duxelle of Mushroom Brown Shrimp, Lobster Sauce - £10.25**

*Quenelle de Brochet, Sauce Nantua*

**Albert Roux's Soufflé Suisse - £8.50**

*Soufflé Suisse*

## LES POISSONS

**Roasted North Berwick Lobster Bois Boudran, Buttered New Potatoes and Seasonal Salad - £29.50**

*Homard 'd'ecossais roti, sauce bois boudran*

**Seared West Coast Scallops, Lightly Spiced Aubergine Compote, Fennel Pollen and Parsley Coulis - £19.00**

*Coquille St Jacques Grillee, compote d'aubergine et fleur de fenouil*

**Pan Fried Fillet of Seabass with Barigoule of Artichokes and New Season Potatoes - £19.50**

*Filet de Loup de Mer, artichaut barigoule*

## LES VIANDES

**Hardiesmill Pedigree Aberdeen Angus Beef, Sauce Béarnaise, 'Pont Neuf' Potatoes - £23.50**

*Faux filet de Bœuf 'Ecosais', Sauce Béarnaise, pommes Pont Neuf*

**Pan Fried Rump of Dornoch Hogget, Pea Puree and Broad Beans, Garlic and Almond Tuile - £17.50**

*Quasi d'agneau du nord 'ecosse, Puree d'petit pois et tuile l'ail*

**Roasted Saddle of Rabbit, Rainbow Carrots, Carrot Mousse and Sautéed Kidney's,  
Light Rabbit Jus - £18.00**

*Rable de lapin, mousse de carottes, sauteed rognon de lapin et jus*

**Open Ravioli with Spring Vegetables and Wild Mushrooms, Herb Espuma - £16.00**

*Ravioli de legumes primptanier*

## LES DESSERTS

**Warm Apple Tart Tatin with Vanilla Ice Cream - £8.00**

*Tarte Tatin au Pomme, Glace Vanille*

**Iced Grand Marnier Parfait, Orange Compote - £7.50**

*Parfait de Grand Marnier, compote d'orange*

**Omelette Rothschild - £8.00**

*Omellette Rothschild*

**Ice Cream and Sorbet Selection - £7.50**

*Glace et Sorbet*

**Continental Cheese Board with Fruit Chutney, Quince Jelly and Walnut Bread - £11.50**

*Plateau de Fromages*

*We endeavour to use local produce wherever possible.*

*A 10% discretionary service charge will be added to your account.*