



£195 per person

Confit Beetroot Tart, Almond, Nush Cream Cheese, Sorrel

Confit Duck Leg & Liver Terrine, Cherry, Endive

Citrus Cured Trout, Cucumber, Radish, Avocado



Borders Beef Fillet, Pomme Anna, Maple Roasted Carrot, Madeira Jus

Fillet of Cod, Saffron Potatoes, Spinach, Shellfish Velouté

Winter Truffle and Celeriac Risotto, Oyster Mushroom, Chervil, Pedro Jimenez Sherry



Champagne Sorbet



Mango & Cardamom Crème Brûlée

Dark Chocolate & Coffee Opera, Blackcurrant Sorbet

Truffle Brie, Pear Compôte, Sourdough Crackers



Petit Fours

A discretionary service charge of 12.5% will be added to the bill. Before ordering food or beverages, please speak with a member of our team regarding any allergies or dietary requirements. Whilst we take care to preserve the integrity of our vegetarian (v) dishes, we must advise that these menu items are prepared in a multi-ingredient kitchen environment. Some fish may contain small bones. Our game meats may contain traces of buckshot. All dishes are prepared where allergens are present.

