



WINTER GARDEN

Appetisers

Broccoli soup (v)

parmesan and crispy shallots

Smoked Scottish salmon

beetroot, baby fennel and radish

Prawn cocktail

Marie Rose sauce, sweet gem lettuce

Caesar salad

baby gem, free-range egg, aged parmesan, anchovies
and king prawns or grilled chicken

Chicken livers

pan seared, chorizo, spiced lentils and quince

Steak tartare

beef fillet, capers, shallots, chilli and parsley

Poached pear salad

roasted walnut, baby chicory and 'Perl Las' blue cheese

Two courses £29

Three courses £34

Mains

Slow cooked Buccleuch beef

seasonal mushrooms, bacon and smoked mashed potato

Free range chicken

sweet potato, fine beans and thyme jus

Fillet of seabass

curried mussels and puy lentils

Lemon sole

grilled with brown shrimp and caper butter sauce

Fish and chips

beer battered cod, sole and plaice, mushy peas, chips and tartar sauce

Hand-made prime Angus beef burger

served with chips, plain or with mature cheddar and sweet cure bacon

Lobster club sandwich

toasted sourdough with lobster, avocado and lemon mayonnaise

Grilled ribeye steak

Buccleuch beef, vine cherry tomatoes

Béarnaise or peppercorn sauce

Linguine pasta (v)

sun-blushed tomato, aubergine, fresh basil and Pecorino cheese

Wild mushroom risotto (v)

baby spinach and truffle oil

Sides

£3 each

Mashed potato
Chunky chips
Selection of glazed carrots

Seasonal green vegetables
Organic leaf salad
Rocket and Parmesan salad

Prices are inclusive of VAT at the prevailing rate
Gratuities are at the discretion of our guests

Desserts

Baileys crème brulee

mandarin sorbet and almond biscotti

Warm caramelised apple

granny smith sorbet, Cavaldos and cinnamon sauce

Sticky toffee pudding

butterscotch sauce and vanilla ice cream

Chocolate delice

pistachio and griotine cherries

Selection of British cheese

celery, pear chutney and lavash bread

Homemade ice creams and sorbets

Please ask your waiter for today's selection

Coffee

Colombian coffee	£6.50
Decaffeinated coffee	£6.50
Cappuccino	£6.50
Latte	£6.50
Americano	£6.50
Espresso	£6.10
Double espresso	£6.75
Ristretto	£6.10
Mochaccino	£6.50
Hot chocolate	£6.50
Iced coffee	£6.50
Iced Mochaccino	£6.50
Iced Chocolate	£6.75

Tea

English Breakfast	£6.50
Earl Grey	£6.50
Assam Superior	£6.50
Finest Darjeeling	£6.50
Jasmine	£6.50
Japanese Bancha	£6.50
Smooth Carmel	£6.50
Organic Rooibos	£6.50
White Peony	£6.50
Lapsang Suchong	£6.50
Pure Organic Vervaine	£6.50
Organic Chamomile	£6.50
Fresh Mint	£6.50

Wine by the Glass

Champagne selection		Gls. 150ml
Taittinger Réserve, Brut, N.V.		£17
<i>Lively fresh citrus and honey flavours on the palate</i>		
Taittinger Rosé, Brut, N.V.		£19
<i>Velvety champagne with flavours strawberries</i>		
White wine selection	Gls. 125ml	Gls. 175ml
Pinot Grigio, Provincia di Pavia, Italy 2010	£10	£12
<i>Light in style with citrus and green apples notes</i>		
Boulder Bank Road, Sauvignon Blanc, New Zealand 2010	£11	£13
<i>Dominant crisp tropical persistent finish</i>		
Gavi di Gavi Casetta 2009	£12	£13
<i>Characteristic, delicate bouquet. Dry and fresh in taste</i>		
Chablis, Château de Maligny 2008	£11	£13
<i>Subtle flower aromas with a hint of apricot</i>		
Sancerre, Clos des Bouffants, France 2008	£12	£13
<i>Excellent balance with dry and clean flavour</i>		
Red wine selection	Gls. 125ml	Gls. 175ml
Merlot del Veneto, Italy 2009		£12
<i>Light, with a hint of red fruits flavours, elegant young wine</i>		
Mindiarte Rioja Alta Crianza, Spain 2007	£11	£13
<i>Smooth structure with flavours of black cherries and overripe plums</i>		
Fleurie Jeanne Galette, France 2009	£11	£13
<i>Good expression of red fruits, round tannins</i>		
Château Neuf du Pape, Domaine de Nalys, France 2008	£13	£15
<i>Notes of tanning, with ripe black fruits flavours and spices</i>		
Crozes Hermitage "la Touviere" Boissy Delaygue 2009	£13	£14
<i>Very Aromatic and fruity with black currant and cinnamon flavours</i>		
Rose wine selection	Gls. 125ml	Gls. 175ml
Pinot Grigio, Veneto, Italy 2010	£10	£12
<i>Refreshing rose wine with ripe flavours of strawberries</i>		