

# Thanksgiving

FLUTE of RUINART BRUT CHAMPAGNE £15 BOTTLE of RUINART BRUT CHAMPAGNE £68 BOTTLE of RUINART BLANC DE BLANC CHAMPAGNE £88

# STARTERS

# **Sweet Citrus** Warm Smoked Salmon

with horseradish crème fraîche, baby potatoes and sweet mustard dressing with cranberry jellies £11.50

Wild Mushroom Pappardelle

with Brussel sprouts, squash and

walnut pesto, turnip top leaves and

Parmesan sauce

£25

# White Crab Thermidor Soufflé

with melted white onions and lobster bisque sauce £19.50

# Jerusalem Artichoke Soup

with honey glazed ham, black cabbage pesto and truffle brioche bun £12.50

# MAINS

# Roast Duck Breast

celeriac purée and button onions, maple bacon and wild mushrooms, caramelised quince with Burgundy red wine sauce £33

#### Fillet of Hake

with leeks and confit potatoes, cauliflower and truffle sauce

Orkney Scallop in the Shell

with pumpkin, Parmesan and sage

£12

Cornish

Dover sole

# OUR SPECIALS

Umai Modern Caviar

with crème fraîche and

herb blinis

30g £29 | 50g £48

Surf & Turf

Beef Fillet

and Argentinian Red Prawns

# 6 pcs Irish Achill's Oysters with shallot and

Cabernet Sauvignon vinegar dressing £15

> Line Caught Wild Seabass Fillet 200g £34

45-Day Aged

Chateaubriand

Blue-Grey 400g

£89 for two

Half Cumbrian Chicken

£30

45-Day Aged Belted Galloway Rib-Eye 250g

Red Prawns 3 pcs £18 | 6 pcs £34

Grilled Argentinian

45-Day Aged Belted Galloway Fillet 200g £44

# to SHARE

45-Day Aged Côte De Boeuf Short Horn 600g £79 for two

Grilled Tomahawk 1.2kg with Marmite and Guinness butter (2-3 people) £55

# 40-Day Aged Dexter Beef Wellington

with Swiss chard and truffle creamed potatoes, smoked bone marrow £95 to share

# SIDES

Smoked Bone Marrow £3 Padrón Peppers with Herb Dressing £6.50 Grilled Broccolini With Garlic and Parsley Dressing £8.50 Truffle Creamed Potatoes £9.50 Lightly Creamed Spinach Leaves with Nutmeg £8.50

Seared Foie Gras £9.50 French Fries with Rosemary Seasoning £6.50 Parmesan Creamed Polenta with Roasted Wild Cepe £9.50 Extra Chunky Beef Fat Potato Chips £6.50 Baby Gem Lettuce and Datterino Tomato Salad £5.50 Truffle French Fries with Truffle Cream and Parmesan £10.50

# SAUCES

Chimichurri £2

Béarnaise £3

Peppercorn

**Smoked Bone Marrow** £3.50

Lemon Beurre Blanc

# **PUDDINGS**

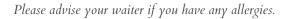
Chocolate Fondant with salted caramel sauce, candied popcorn and clotted cream ice cream

£10

Sweet Potato Pie with whipped vanilla cream and five spice caramel

# Hot Christmas Pudding

with quince jam and white chocolate brandy sauce £9





# Thanksgiving Dinner

FLUTE of RUINART BRUT CHAMPAGNE £15
BOTTLE of RUINART BRUT CHAMPAGNE £68
BOTTLE of RUINART BLANC DE BLANC CHAMPAGNE £88

#### IAIN'S LIST

Real magic is the marriage of exceptional food and truly great wine.

With this in mind..... we are delighted to offer these for you to
enjoy at extraordinary value.

#### **WHITE**

2023, Single Vineyard Sauvignon Blanc 'Holdaway', Marlborough, New Zealand £55 2023, Chablis 1er Cru `L'Essence des Climats`, Laroche, Burgundy, France £68 2022, Santenay Blanc 1er Cru `Les Gravières`, Domaine Borgeot, Burgundy, France £88

#### **RED**

2022, Salta Malbec, Bodega Colomé `Estate Series`, Argentina £55 2019, Brunello di Montalcino, Fossacolle, Tuscany, Italy £78 2019, Pavillon de Leoville Poyferre, Bordeaux, France £89

# **MAGNUM**

2023, Chablis `Saint Martin`, Domaine Laroche, Burgundy, France £125 2019, 'Vigneto Bucerchiale' Chianti Rufina Riserva, Tuscany, Italy £145

# IAIN'S LIST BY THE GLASS

# WHITE

2023, Single Vineyard Sauvignon Blanc 'Holdaway', Marlborough, New Zealand £14 2023, Chablis 1er Cru `L'Essence des Climats`, Laroche, Burgundy, France £16 2022, Santenay Blanc 1er Cru `Les Gravières`, Domaine Borgeot, Burgundy, France £19

# **RED**

2022, Salta Malbec, Bodega Colomé `Estate Series`, Argentina £15 2019, Brunello di Montalcino, Fossacolle, Tuscany, Italy £18 2019, Pavillon de Leoville Poyferre, Bordeaux, France £19

All our wines are served in 175ml and are available in 125ml by request

# BEER BOTTLES

Noam Bavarian Lager, Berlin, Germany £6.50

Menabrea Lager, Piedmont, Italy £6.50

Le Château de Sassy Cider, Apple Brut, Normandy, France £6

Timothy Taylor Bitter, Yorkshire, England £6.50

# RUINART CHAMPAGNE

NV, Ruinart Brut

Champagne, France £68

NV, Ruinart Blanc de Blancs Champagne, France £88

> **NV, Ruinart Rosé** Champagne, France £88

# RUINART CHAMPAGNE BY THE GLASS

**NV, Ruinart Brut** Champagne, France £15

NV, Ruinart Blanc de Blanc

Champagne, France £19

**NV, Ruinart Rosé** Champagne, France £19

# **COCKTAILS**

# **CHEYNE ROSE**

Vodka, Rose Liqueur, Lychee Juice, Lemon Juice, Egg White & Bitter £9.50

# ORANGE OLD FASHIONED with Glazed Cherries

Bourbon, Fresh Orange, Bitters and Cherries £9.50

# BLACKBERRY MARGARITA with Pink Lady Apple

Tequila, Blackberry Purée, Fresh Apple, Lime Juice £9.50

# TEA'S, COFFEES AND HOMEMADE BAKED SCONES

Espresso £3.50 - Americano £4.50 Cappuccino £4.75 - Flat White £4.75 Latte £4.75 - Macchiato £4.50 Teas, all £4.50

