



Surf 'n' Turf

MONDAYS, TUESDAYS,
WEDNESDAYS & THURSDAYS

Thanksgiving Dinner

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

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

Wild Mushroom Pappardelle
with Brussel sprouts, squash and
walnut pesto, turnip top leaves and
Parmesan sauce
£25

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
£27

OUR SPECIALS

6 pcs Irish Achill's Oysters
with shallot and
Cabernet Sauvignon vinegar dressing
£15

Umai Modern Caviar
with crème fraîche and
herb blinis
30g £29 | 50g £48

Orkney Scallop in the Shell
with pumpkin,
Parmesan and sage
£12

**Line Caught
Wild Seabass Fillet**
200g
£34

**Surf & Turf
Beef Fillet
and Argentinian Red Prawns**
£58

**Cornish
Dover sole**
350g
£42

Half Cumbrian Chicken
£30

**45-Day Aged
Belted Galloway
Rib-Eye 250g**
£42

**Grilled Argentinian
Red Prawns**
3 pcs £18 | 6 pcs £34

**45-Day Aged
Belted Galloway
Fillet 200g**
£44

**45-Day Aged
Chateaubriand
Blue-Grey 400g**
£89 for two

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 Broccoli 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
£3

Smoked Bone Marrow
£3.50

Lemon Beurre Blanc
£2

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
£10

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