

## STARTERS

**Lentil** 6.50  
spiced puy lentil soup, mustard crème fraiche

**Autumn vegetable salad** 7.50  
sauteed mushrooms, beetroot, fennel, maple syrup mustard vinaigrette

**Goat's cheese salad** 8.00  
pearled spelt, large grain couscous, lentils, hummus, lemon dressing

**Confit duck salad** 9.00  
watermelon, coriander, cashew nuts baby gem, banyuls vinaigrette

**Foie gras and chicken liver parfait** 9.25  
pear and squash chutney, sourdough toast

**Skylon gravad lax** 9.75  
pickled cucumber and sweet rye toast

**Charcuterie platter to share** 16.50  
celeriac remoulade, grilled focaccia

**Eggs Skylon, white crab meat** 7.50/14.00  
spinach, poached egg, brioche and hollandaise

**Salt and pepper Squid** 8.75  
rocket leaves, cucumber, lime and chilli dressing

## MAINS

**Fennel risotto, feta and rocket** 15.00  
crisp fennel and lemon drizzle

**Rustichelle pasta** 15.50  
courgettes, goat's cheese, green olives, salsa verde

**Salmon & smoked haddock fish cake** 12.50  
leaf salad, tartare sauce

**Roast cod** 19.50  
chick pea and chorizo ragout, beurre blanc

**Steamed sea bass, nicoise olives** 19.50  
crushed charlotte potato, cherry tomato

**Confit leg of duck** 17.00  
parmesan polenta, oyster mushrooms sherry dressing

**Skylon burger** 15.00  
onion rings, chips, bloody mary ketchup

**Whole pan fried Plaice** 16.50  
lemon, parsley gremolata and heritage tomato

**Sunday roast, rib of beef** 19.00  
yorkshire pudding, maris pipers, roots (available Sundays only)

## KIDS MENU

Spaghetti bolognese, parmesan

Salmon & smoked haddock fishcake, tartar sauce

Mini chipolata sausages, pomme puree, gravy

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Chocolate brownie, vanilla ice cream

Ice creams and sorbets

Knicker-bocker glory

**1 Course 7.00 2 Courses 12.00**

## FROM THE GRILL

All our beef is Scottish Premier 30 days dry aged

Onglet steak 14.50

Entrecote 10oz 24.75

Rib eye steak 10oz 23.50

T-bone steak 16oz 26.00

Rump Steak 10oz 18.00

Chateaubriand for two 52.50

Spatchcock Poussin 15.50

Lamb rump 20.00

Lemon sole 18.50

Loch Var salmon 17.00

All grill items served with baby watercress, Cafe de Paris butter and your choice of sauce: Bearnaise, red wine jus, peppercorn, mushroom, tartare or Beurre blanc

## SIDES DISHES

French beans 4.50

Mixed Salad 4.00

Chanteney carrots 3.75

Buttered new potatoes 4.00

Cherry tomato salad 4.00

French fries 3.75

## PUDDINGS

**Sticky cranberry pudding** 7.00  
cranberry compote, vanilla sauce, cherry sorbet

**Warm chocolate brownie** 7.00  
vanilla ice cream

**Passion fruit cheese cake** 7.00  
digestive biscuit base, passion fruit sorbet

**Selection of ice cream and sorbets** 6.50

**Cheese platter to share** 15.00  
with mini apple, pear, celery

**Apple and blackberry crumble** 7.00  
almond crumble, apple compote, sauce anglaise

**Vanilla crème brulee** 6.50  
chocolate sable

**"All prices are inclusive of VAT"**

A discretionary service charge of 12.5% will be added to your bill.

Please be aware that some dishes may contain nut traces, If you have any specific allergies, inform a manager immediately

## DESSERT COCKTAILS

**Jaffa martini** 11.50  
Vanilla infused vodka, Santa Teresa orange liqueur, Mozart dark, orange bitters, served in a martini glass

**Cool banana** 11.50  
Vanilla infused vodka, butterscotch schnapps, banana liqueur, fresh cream, served in a martini glass

**Raspberry heaven** 11.50  
Fresh raspberry, stoli raspberry, crème de framboise, Mozart white, fresh cream

**Espresso** 11.50  
Karlsons infused vanilla vodka, coffee liqueur, hazelnut liqueur, espresso shot in a chilled martini glass

**Deep Purple** 11.50  
Fresh blackberries muddled and shaken with sloe gin, blackberry liqueur, dash of cranberry juice, served in a chilled martini glass

**Raffaello** 11.50  
Belvedere vodka, mozart dark, hazelnut and Koko-Kanu liqueur, coconut, double cream, served in a martini glass

## CALVADOS

VSOP Dupton 9.00  
Boulard Grand Solage Hores D’Auge 14.00  
Anee Pays D’Auge 1971 20.00

## COGNAC

Maxime Trijol VSOP Grand Champagne 8.00  
Martell VSOP 8.50  
Hine Rare VSOP 10.00  
Martell Cordon Bleu 23.00  
Martell XO 33.00

## ARMAGNAC

Baron de Sigognac, 10 years 8.00  
Montal XO 11.50  
Baron de Sigognac, 20 years 11.50  
Close Martin 1986 Folle Blanche 12.00

## COFFEES

**Americano** 3.40  
**Cappuccino** 3.40  
**Espresso** 3.40  
**Double espresso** 3.40  
**Cafe latte** 3.40  
**Hot chocolate** 3.40  
**Liqueur** 7.00

## BLACK TEAS

**Earl grey supreme** 3.60  
**Assam breakfast** 3.60  
**Bohea lapsang** 3.60  
**Organic Maojian green tea** 3.60  
**Darjeeling tea** 3.60

## FRESH INFUSIONS

**Lemon, ginger and honey** 3.60  
**Passion fruit, ginger and raspberries** 3.60  
**Fresh mint, ginger, lime and honey** 3.60  
**Peppermint** 3.60

## HERBAL INFUSION

**Whole chamomile flowers** 3.60  
**Whole rose buds** 3.60  
**Whole lemon verbena leaf** 3.60

## CHAMPAGNE

		125ml	Bottle
Prosecco “Jeio”, Bisol	NV	8.00	37.00
Piper Heidsieck Brut	NV	10.50	51.00
Taittinger Brut	NV		63.50
Perrier-Jouet Grand Brut	NV	14.00	74.00
Taittinger Brut Rose	NV		80.00
Bollinger “Special Cuvee”	NV		85.00
Laurent Perrier Brut Rose	NV	17.00	95.00
Piper Heidsieck “Rare”	1999		159.00
Dom Perignon	2002	25.00	118.00
Perrier-Jouet “Belle Epoque”	2002	28.00	138.00

## WHITE WINE

		175ml	Bottle
<b>LIGHT BODY</b>			
Soave Alpha Zeta, Italy	2010	5.50	19.00
Sauvignon”Los Espinos”, Chile	2010	6.00	21.50
Sauvignon Guy Allion, France	2010		25.65
Chenin Blanc Raats, South Africa	2010	7.00	28.00
Pinot Grigio Riff, Italy	2010	8.00	31.50
Gavi di Gavi La Giustiniana, Italy	2010		38.00
Chablis William Fevre, France	2009	9.00	39.50
Sauvignon Palliser, New Zealand	2010	9.75	43.50
Pouilly Fumé, H. Bourgeois , France	2009		44.50

<b>MEDIUM BODY</b>			
Viognier-Marsanne d’Arenberg	2008		28.50
Verdicchio Villa Bianchi, Italy	2010		29.00
Picpoul de Pinet Chat. De la Mirande	2010		30.50
Gruner Veltliner B. Eichinger, Austria	2010		37.00
Albarino Terras Gauda, Spain	2010	9.50	42.50
Pinot d’ Alsace « Metis »B. Geyl, France	2007	10.25	44.25
Sauvignon Blanc Dog Point,New Zealand	2010		46.50

<b>FULL BODY</b>			
Chardonnay“Stump Jump”d’Arenberg	2009		31.50
Rioja Blanco, Izadi, Spain	2008		35.00
Chardonnay, Montes Alpha, Chile	2009		39.50
Gewurztraminer B. Geyl, France	2008		48.50

## HALF BOTTLES

<b>CHAMPAGNE</b>			
Taittinger Brut Reserve, Reims	NV		44.00
Bollinger “ Special Cuvee ”	NV		62.50

<b>WHITE WINE</b>			
Gavi di Gavi La Giustiniana, Italy	2010		23.50
Albarino “San Campio” T. Gauda, Spain	2010		24.60
Sancerre LaPorte, France	2009		26.60

<b>RED WINE</b>			
Fleurie Louis Tete, France	2009		22.50
Chianti Classico Fontodi, Italy	2008		28.50
Chateauneuf du Pape J. Mestre, France	2003		38.00

Full Wine menu available on request

Glass of wine also available in 125 ml

## ROSE WINE

		175ml	Bottle
Cinsault La Lande, France	2010	6.25	25.00
Cabernet S. Mulderbosh, South Africa	2010		34.00
Bandol Rose’ La Suffrene, France	2010	8.50	39.00

## RED WINE

		175ml	Bottle
<b>LIGHT BODY</b>			
Cabernet-Malbec, Finca Los Prados	2010	5.50	19.00
Merlot La Vigneau, France	2010	6.00	21.50
Barbera Riva Leone, Italy	2009		23.50
Cotes du Ventoux D. Brusset, France	2010		29.50
Altos, Malbec, Argentina	2010	8.50	34.00
Beaujolaais, Domaine Vissoux	2010		34.50
Pinot Noir Yealands, New Zealand	2009	9.25	39.00
Bourgogne Rouge J. M. Pillot, France	2009		45.00
Fumin Les Cretes, Italy	2005		63.00

<b>MEDIUM BODY</b>			
La Segreta Rosso Planeta, Italy	2009		24.50
St.Chinan D. du Barres, France	2010	6.45	26.00
Rioja Bodegas Montesc, Spain	2008	7.45	31.00
Cotes du Rhone D. Boisson, France	2009	8.75	35.50
Duoro Altano, Portugal	2008		36.00
Morellino S. Bellamarsilia, Italy	2009		37.00
Rivola Abadia Retuerta, Spain	2009		38.00
Teroldego R. Foradori, Italy	2008		48.00

<b>FULL BODY</b>			
GSM“Stump Jump“ d’Arenberg	2009		31.50
Carmenere Vina Chocalan	2009		32.50
Merlot-Cabernet-Malbec Esk Valley	2009		34.00
Shiraz Jacko’s blend G. Merrill	2006		41.50
Bandol Rouge La Suffrene	2008		46.50
Château Beaumont, Cru Bourgeois, Haut Medoc	2004	12.00	47.00

## DESSERT WINES

		75ml	
Muscat Chateau de Jau	2010	5.50	27.00
Sauternes Castelnau de Sudairstaut	2003	8.75	74.00
Tokaji Aszu 5puttonyos Diznoko	2001	12.25	73.00

		25ml	Each	
Dessert wine tasting				11.50
LBV Port Graham’s	2005	6.75	53.50	
Port Tawny Otima 10Yr		7.50	41.00	
Port Tawny Graham’s 20Yr		10.00	78.00	

Belu Mineral Still water		1.50	4.00
Belu Mineral sparkling water		1.50	4.00