

## PRESTIGE MENU

**Representing our repertoire of signature dishes, this menu is designed as a balanced and harmonious gastronomic experience to be shared by the whole table. Each complementary course is grounded in nature and evocative of the seasons; this journey of flavours, scents and textures may be further enriched with our specially selected matching flight of wines.....**

### 'SAVOURY APPETISER'

BEETROOT & CARAWAY MOUSSE  
FOCACCIA CROUTE, BEETROOT SALAD



STAR ANISE AND SAGE DUMPLING  
MAPLE GLAZED SQUASH & FENNEL  
SQUASH VELOUTÉ, FENNEL CRISP



BAKED FILLET OF PETERHEAD COD  
BRAISED GREEN LENTILS, OREGANO  
ROASTED CELERIAC BROTH  
PRESERVED FIG PURÉE



THYME POMMES ANNA  
ARTICHOKE, GINGER BEER & LIME  
SAUTÉED ARTICHOKE WITH GINGER  
BAY LEAF PURÉE, BASIL OIL



BALMORAL ESTATE ROE DEER  
ROAST SADDLE OF ROE DEER  
BRAISED RED CABBAGE  
SWEDE & NUTMEG FONDANT  
LEMON AND DATES



'SAVOURY-SWEET-AROMATIC'  
SALT LEMON MERINGUE, SAVOURY SHERBET  
CARAMELISED TANGERINE JELLY



YORKSHIRE RHUBARB  
LEMON SHORTBREAD, LEMON PARFAIT  
RUBARB AND VANILLA SORBET  
MACERATED RHUBARB

### MATCHING WINE FLIGHT

*Each wine is selected by our sommelier to perfectly partner this menu's dishes (Total equivalent to a half carafe of 500ml.)*

#### *Wine Match*

Roero Arneis, Giacosa 2020  
Nieve, Piemonte

#### *Wine Match*

St Véran Les Terres Noirs 2020  
Collovray et Terrier

#### *Wine Match*

Viña Amezola Reserva 2015  
Amezola de la Mora, Rioja

#### *Wine Match*

Las Flors de la Pèira 2019  
Terrasses du Larzac  
(Syrah-Grenache-Mourvèdre)

#### *Wine Match*

Gewürztraminer 2021  
Rolly-Gassmann  
Rohrschwihr, Alsace

#### *Wine Match*

Château Lamothe Guignard  
2<sup>ème</sup> Cru Sauternes, 2016

**PRESTIGE MENU - £85**

**WINES - £45**