

TO BEGIN

Jerusalem artichoke velouté bacon and hazelnut	11	Salt baked celeriac cooked over wood slow cooked duck egg, truffle emulsion	12
Uig Lodge smoked salmon caper and shallot dressing, soda bread	15	Chicken and duck liver parfait, pear chutney toasted brioche	14
Risotto of wild mushroom, per las cheese sherry vinegar	12	Calcot Organic beef tartare soft boiled quails egg, charcoal emulsion, pickled shallot	15
Cured Loch sea reared trout, beetroot orange, horseradish	14	Ravioli of king prawn, cucumber vanilla and caviar	16
Grilled Cornish mackerel celeriac remoulade, cucumber smoked eel	12	Torchon of foie gras, blood orange gingerbread	15

TO FOLLOW

Slow cooked fillet of Calcot Organic beef, salsify, baby leek, shallot mash	30	Line caught Cornish turbot braised gem lettuce, herb gnocchi, caviar hollandaise	30
Loin of venison, braised red cabbage parsnip, chocolate	28	Isle of Gigha halibut, braised ox-tail garlic and parsley jus	28
48 hour belly of pork, turnip, apple Stornoway black pudding	29	Roasted gilt-head bream curried cauliflower lentil dahl, seaweed butter	25
10oz Ribeye steak, triple cooked chips grilled mushroom, vine tomato, béarnaise	29	Beetroot and goats cheese cannelloni tender stem broccoli, blackcurrant puree	26
Slow cooked rump and belly of Wiltshire lamb, caper and raisin puree, caramelised cauliflower	28	Potato terrine, purple sprouting broccoli Jerusalem artichoke	24

SIDES

4.50 each

Calcot chips, new potatoes
mash, wilted spinach, potato and watercress salad,
mixed leaf salad

Please advise the restaurant staff if you have any allergies.

All Prices are inclusive of VAT