

SUNDAY JAZZ LUNCH

3 COURSE SUNDAY LUNCH 37.5

OR

47.5 PER PERSON

INCLUDES A FLUTE OF SANTI NELLO EXTRA DRY DOC PROSECCO
A 3-COURSE LUNCH WITH ¾ OF A BOTTLE OF
VIÑAS DEL VERO WINES FROM SOMONTANO, SPAIN

UPGRADE YOUR WINES FOR 12.5 PER PERSON

AND ENJOY ¾ OF A BOTTLE CHABLIS 2015 DOMAINE FOURREY
OR BERONIA VINAS VIEJAS RESERVA 2012

FIRST COURSE

DUNKELD SCOTTISH OAK SMOKED SALMON
multiple award-winning salmon from the Scottish Highlands

CRISPY SZECHUAN PEPPER & CHILLI SQUID
lime & chilli mayonnaise

TUSCAN BURRATA, BEETROOT & PICKLED WALNUT SALAD (V)
chilli, mint, coriander

ATLANTIC PRAWN COCKTAIL
Marie Rose sauce, English lettuce, lemon

CLARENCE COURT EGGS BENEDICT
Yorkshire ham, English muffin, hollandaise sauce

MINI ROAST DUMFRIESHIRE BLACKFACE HAGGIS
mashed potatoes & bashed neeps

CREAM OF JERUSALEM ARTICHOKE SOUP
WITH SCOTTISH CHANTERELLES (V)
watercress Chantilly, sunflower seeds

CRUSHED AVOCADO WITH CHILLI, LIME & CORIANDER (V)
toasted sourdough, Burford Brown poached egg

MAIN COURSE

ROAST RIB OF AGED TEE VALLEY CHAROLAIS BEEF
Yorkshire pudding, horseradish

ROAST ORKNEY SALMON, CORNISH MUSSELS & SAMPHIRE
orange, saffron, chard potatoes

ROAST BRITISH OUTDOOR-REARED CHICKEN
sausage, apricot & sage stuffing, bread sauce

LASAGNE OF SALT BAKED CELERIAC
& WILD MUSHROOMS (V)
toasted hazelnuts, Parmesan & thyme veloute

SUPERB HAMBURGERS

All served in a soft sourdough bun from St. John bakery & with thrice cooked hand-cut chips

Aubergine 'Parmigiana' (v)
grilled halloumi, crushed avocado, hummus, jalapeño, tomato chutney
Louisianan Bourbon House
char-grilled 6oz hamburger, pimento cheese, maple-cured bacon, bourbon BBQ sauce, pickled peppers

SLOW ROAST SHOULDER
RARE-BREED 'SADDLEBACK' PORK
caramelised apple sauce & crackling

ALL ROASTS ARE SERVED WITH DUCK FAT ROAST POTATOES,
BUNCH CARROTS, WILTED GREENS & RED WINE GRAVY

DESSERT

DARK CHOCOLATE & CHERRY TORTE
70% Valrhona chocolate mousse, poached cherries, honeycomb

BUTTERMILK PANCAKES
berry compote & ice-cream

BAKED BOURBON VANILLA CHEESECAKE WITH BLUEBERRIES
elderflower & lemon curd, pavlova

APPLE TARTE FINE
Tonka bean ice cream

SELECTION OF BRITISH CHEESE
FROM OUR CHEESE TROLLEY
5 cheeses, 4.5 supplement

RECOMMENDED APERITIFS

MINNIE THE MOOCHER
Hi De Hi De Hi De Ho, this gin based cocktail with the Botanist and Bols Genever is shaken with elderflower liqueur, homemade cardamom and pear syrup and lime juice.
12.5

CORNER OF THE FIELD
A flippin' fancy highball, with Auchentoshan American Oak, homemade grapefruit & rosemary syrup, grapefruit bitters, topped up with soda and misted with Herbsaint.
12.5

BLOODY MARY
Our secret Bloody Mary Mix with Stolichnya vodka, fresh lemon, tomato juice and some edible garnishes!
9.5

THE LATIN QUARTER
Made in cahoots with our friends from Dickie Brennan's restaurants in New Orleans. This fruity puncher is a mix of Mount Gay Black Barrel rum, chocolate liqueur, homemade raspberry cordial, lime juice and egg white, with a hint of chocolate bitters.
11.5

Please ask your waiter for the full cocktail menu

BRUNCH

CRISPY SZECHUAN PEPPER & CHILLI SQUID
lime & chilli mayonnaise
9.75

LASAGNE OF SALT BAKED CELERIAC
& WILD MUSHROOMS (V)
toasted hazelnuts, Parmesan & thyme veloute
17

ROAST RIB OF AGED TEE VALLEY CHAROLAIS BEEF
Yorkshire pudding, horseradish
27

CLARENCE COURT EGGS BENEDICT
Yorkshire ham, English muffin, hollandaise sauce
7.5 / 13.5

GOUJONS OF PLAICE
thrice cooked thick-cut chips, tartare sauce
14.75

ROAST ORKNEY SALMON,
CORNISH MUSSELS & SAMPHIRE
orange, saffron, chard potatoes
19.5

ROAST BRITISH OUTDOOR-REARED CHICKEN
sausage, apricot & sage stuffing, bread sauce
19

CRUSHED AVOCADO WITH CHILLI, LIME & CORIANDER (V)
toasted sourdough, Burford Brown poached egg
9

SLOW ROAST SHOULDER
RARE-BREED 'SADDLEBACK' PORK
caramelised apple sauce & crackling
19

ALL ROASTS ARE SERVED WITH DUCK FAT ROAST POTATOES,
BUNCH CARROTS, WILTED GREENS & RED WINE GRAVY

SUPERB HAMBURGERS

All served in a soft sourdough bun from St. John bakery

CLASSIC 9.25
char-grilled 6oz Aberdeenshire rib-steak burger, lemon tarragon mayonnaise, dill pickles, red onion, beef tomatoes

AUBERGINE 'PARMIGIANA' (V) 11.5
grilled halloumi, crushed avocado, hummus, jalapeño, tomato chutney

FISH FINGER SANDWICH 12
crispy breaded plaice fillets, tartare sauce, baby gem lettuce

LOUISIANAN BOURBON HOUSE 13.75
char-grilled 6oz hamburger, pimento cheese, maple-cured bacon, bourbon BBQ sauce, pickled peppers

VENISON & BLUE CHEESE 17.5
wild red deer, red onion jam, melted Blue Monday

TRUFFLE 18.75
char-grilled 6oz Aberdeenshire rib-steak burger, black truffle mayonnaise, Gruyère de Comté cheese, roast field mushrooms

SIDE ORDERS

DUCK FAT ROAST POTATOES 3.5
THRICE COOKED THICK-CUT
CHIPS 4
WILTED GREENS 3

ENGLISH BUNCH CARROTS 3.75
GREEN SALAD 4
EXTRA SLICE OF ROAST BEEF 6.5

All prices in GBP. An optional 12.5% service charge will be added to your bill. Please ensure that it is deleted if you are in any way unhappy. Should you have specific allergies please ask for the restaurant manager who can offer advice