

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

SUPERFOOD, POMEGRANATE & HERB SALAD (V)
squash, purple sprouting broccoli, lentils, spiced red pepper & walnut dressing

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

SHELLFISH BISQUE
splash of Armagnac, garlic croutons, tarragon

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

WILD CORNISH HAKE FILLET
crab risotto, crab bisque, wild sea herbs

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

TORTELLINI OF BUTTERNUT SQUASH (V)
wild mushrooms, pumpkin seed pesto, squash purée

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

VALRHONA DARK CHOCOLATE MOUSSE,
MACERATED CHERRIES
salted almonds, cherry purée, candied orange

BUTTERMILK PANCAKES
berry compote & ice-cream

BAKED LEMON CHEESECAKE
lemon curd, meringue, blackberry

APPLE TARTE FINE
Tonka bean ice cream

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

RECOMMENDED APERITIFS

GIN LANE

This twist on a French 75 is a little easier on the palate, with London No. 3 Gin, Napoleon Mandarine liqueur, Saffron Syrup, Lemon Juice and Piper Heidsieck NV Champagne.
16.5

BLOODY MARY

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

FLAVOUR YOUR HOOCH

Here we recreate the endeavour of flavouring "Moonshine" during Prohibition times by mixing Reyka vodka, with Crème de Frambois, Liquor 43, lime juice, sugar, cranberry and vanilla bitters.
12.5

SOMETHING TO SHOUT ABOUT

A modern day classic twist on the Pornstar Martini, with Hennessy Fine de Cognac, St Germain Elderflower liqueur, passionfruit syrup, lemon juice and pineapple juice. Fruity and delicious to remind us of those summer months!
11.5

Please ask your waiter for the full cocktail menu

BRUNCH

CRISPY SZECHUAN PEPPER & CHILLI SQUID
lime & chilli mayonnaise
9.75

TORTELLINI OF BUTTERNUT SQUASH (V)
wild mushrooms, pumpkin seed pesto, squash purée
18.75

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

WILD CORNISH HAKE FILLET
crab risotto, crab bisque, wild sea herbs
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