

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
120 WINES FROM CENTRAL VALLEY, CHILE

UPGRADE YOUR WINES FOR 12.5 PER PERSON

AND ENJOY ¾ OF A BOTTLE PETIT CHABLIS 2016
OR LE BOURGOGNE PINOT NOIR 2015

FIRST COURSE

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

CRISPY SZECHUAN PEPPER & CHILLI SQUID
lime & chilli mayonnaise

AVOCADO, LENTIL & POMEGRANATE SUPERFOOD SALAD (V)
beetroot, winter leaf, cold pressed rapeseed oil

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

BUTTERNUT SQUASH SOUP WITH HORSERADISH (V)
pumpkin seeds & focaccia croutons

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 CORNISH FILLET OF COD
'Cassoulet' white beans, chorizo, basil

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

SOFT POTATO DUMPLINGS, ROASTED CAULIFLOWER
& WINTER TRUFFLE (V)
garlic, lemon, toasted hazelnuts

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 Heidseick 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

SOFT POTATO DUMPLINGS, ROASTED CAULIFLOWER
& WINTER TRUFFLE (V)
garlic, lemon, toasted hazelnuts
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

ROAST CORNISH FILLET OF COD
'Cassoulet' white beans, chorizo, basil
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, bour-
bon 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