

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 VINSOBRES 2016

FIRST COURSE

JOHN ROSS KILN CURED SMOKED SALMON
Founded Aberdeenshire 1869, supplier to the Queen

OREGANO, LEMON & BLACK PEPPER CRISPY SQUID
roasted garlic mayonnaise

CRUSHED AVOCADO WITH CHILL, LIME & CORIANDER (V)
toasted sourdough, Burford brown's poached egg

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

GAZPACHO OF ISLE OF WIGHT HERITAGE TOMATOES (V)
chilled soup, toasted almonds, basil, cold-pressed olive oil

SMOKED QUINOA, AVOCADO & POMEGRANATE TABBOULEH (V)
torn herbs, seeds, lime-honey dressing

MAIN COURSE

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

ROAST HAMPSHIRE SEA TROUT
braised fennel, onions, tomatoes & olives, charred jersey royals

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

BAKED EVESHAM AUBERGINE (V)
tomato, courgettes & sweet peppers, goats' cheese, wild garlic salsa verde

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

BAKED PASSIONFRUIT CHEESECAKE
passion fruit curd, meringue & raspberries

SUMMER PUDDING WITH CORNISH CLOTTED CREAM
raspberries, black berries, strawberries & red currants

DARK CHOCOLATE, ORANGE & HONEYCOMB TORTEN
70% Valrhona chocolate mousse, whisky marmalade

WHITE CHOCOLATE & NUTELLA TRUFFLE
milk chocolate & hazelnut ganache, white chocolate mousse, caramelised hazelnuts

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

NEGRONI
No.3 Gin, Campari, Sweet Vermouth
10

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

RUBY SPRITZ
Botanist Gin, Aperol, lemon juice, orange bitters Pedrino Ruby Spritz
12.5

Please ask your waiter for the full cocktail menu

BRUNCH

OREGANO, LEMON & BLACK PEPPER CRISPY SQUID
roasted garlic mayonnaise
9.75

BAKED EVESHAM AUBERGINE (V)
tomato, courgettes & sweet peppers, goats' cheese, wild garlic salsa verde
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 HAMPSHIRE SEA TROUT
braised fennel, onions, tomatoes & olives, charred jersey royals
19.5

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

SMOKED QUINOA, AVOCADO & POMEGRANATE TABBOULEH (V)
torn herbs, seeds, lime-honey dressing
9

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

CRUSHED AVOCADO WITH CHILL, LIME & CORIANDER (V)
toasted sourdough, Burford brown's poached egg
9

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 10.95
char-grilled 6oz Aberdeenshire rib-steak burger, lemon tarragon mayonnaise, dill pickles, red onion, beef tomatoes

AUBERGINE 'PARMIGIANA' (V) 12.5
grilled halloumi, crushed avocado, hummus, jalapeño, tomato chutney

FISH FINGER SANDWICH 13.5
crispy breaded plaice fillets, tartare sauce, baby gem lettuce

LOUISIANAN BOURBON HOUSE 14.75
char-grilled 6oz hamburger, pimento cheese, maple-cured bacon, bourbon BBQ sauce, pickled peppers

VENISON & BLUE CHEESE 18.5
wild red deer, red onion jam, melted Blue Monday

TRUFFLE 19.75
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