



Allergen Guide

Please be aware that food is prepared in a kitchen where all major allergen types may be present. Appropriate steps are always taken to avoid cross-contamination.

When enquiring, please inform me of any allergies within your group. I will then be able to advise which dishes can be adapted to suit your needs.

Key:

1. Celery
2. Gluten
3. Crustaceans
4. Eggs
5. Fish
6. Lupin
7. Milk/dairy
8. Molluscs
9. Mustard
10. Nuts
11. Peanuts
12. Sesame
13. Soya
14. Sulphites

GASTRO MENU		
STARTER	MAIN	DESSERT
Watermelon pave, feta, olive crumb, chilli oil, maple syrup - 7	Braised ox cheek, wholegrain mustard mash, honey roasted carrots – 1, 7, 9	Chocolate cremeux tart, tonka bean crème fraiche – 2, 4, 7
Roasted celeriac soup, dill oil, toasted walnuts – 1, 10	Rib-eye steak, peppercorn sauce/chimichurri, hasselbacks – 7	Earl Grey panna cotta, baked peaches, hazelnut granola, thyme – 2, 7, 10
Green vegetable salad, mozzarella di bufala, basil pesto – 7, 10	Balmoral chicken, whisky cream sauce, pommes puree, tenderstem broccoli, chive oil – 2, 7, 9, 14	Sticky toffee pudding, miso caramel, crème fraiche, pear – 2, 4, 7, 13
Pork gyoza, spring onions, chilli oil – 2, 13	Cod loin, pancetta, fennel & saffron risotto – 1, 5, 7	Summer berry cranachan – 2, 7
Mushroom gyoza, spring onions, chilli oil – 2, 13	Crab & fennel linguine. Frying pan garlic pizza – 2, 3, 4, 5, 7	IPA treacle tart, clotted cream, grapefruit – 2, 4, 7, 14
Fried chicken bao bun, hot sauce, blue cheese mayo – 2, 4, 7, 9	Wild mushroom & miso risotto – 7, 13	
Burrata, Isle of Wight tomatoes, n’duja, sourdough croutons, basil oil – 2, 7		
Black pudding, celeriac puree, kale, cider sauce, apple – 1, 2, 7, 9		

MASTERCHEF MENU			
STARTER	SECOND	MAIN	DESSERT
Beef tartlet, lovage emulsion, fermented chilli – 1, 2	Panko cod loin, pickled fennel, wild garlic tartare sauce, madras salt – 2, 4, 5, 7, 9	Venison steak, pickled blackberries, butternut squash puree, cavolo nero, red wine jus, hasselbacks – 1, 7	Chocolate delice, summer berries, tonka bean crème fraiche – 4, 7
Burrata, peach, tomato oil, mint - 7	Wild mushroom ravioli, mushroom beurre noisette, pine nuts – 2, 4, 7, 10	Lamb loin, miso roasted aubergine, smoked yoghurt, dukkah – 1, 7, 10, 11, 12, 13	Bay panna cotta, lightly poached rhubarb, ginger – 2, 4, 7, 10
Pork gyoza, spring onions, chilli oil – 2, 13	Sticky pork belly tostada, pineapple sauerkraut – 1, 2	Halibut, asparagus, Jersey Royals, mussel sauce – 5, 7, 8	Sticky toffee pudding, miso caramel, crème fraiche, pear – 2, 4, 7, 13
Mushroom gyoza, spring onions, chilli oil – 2, 13	Asparagus, wild garlic hummus - 12	Beef fillet, potato pave, roasted onion, lovage, red wine jus – 1, 4, 7, 9	Lemon posset, lavender meringue, white chocolate – 4, 7
Tuna tartlet, kimchi emulsion, avocado, togarashi – 2, 3, 5, 12, 13	Nduja & mascarpone ravioli, chicken sauce – 2, 4, 7	Pork belly, celeriac remoulade, caramelised apples, spinach, pork jus – 1, 4, 7, 9	Tiramisu al cioccolato – 2, 4, 7
Crab salad, cucumber & jalapeno gazpacho, dill oil – 2, 3, 7	Beetroot, whipped goats cheese, salsa macha, confit garlic – 7, 10, 11, 12		
	Monkfish katsu, coriander oil – 1, 2, 4, 5, 7, 13		
	Scallops, prosciutto, haggis, cauliflower puree – 2, 7, 8, 14		

