



Dinner Summer A– £62.50

Salad of Chargrilled Summer Vegetables with Sheep's Yoghurt & Basil Pesto

Steak & Kidney Pudding with Spinach & Mash

Caramel Pavlova with Chocolate Cream & Strawberries

Coffee & Handmade Chocolates

Dinner Summer B– £67.50

Salad of Summer Beetroots, Cherries, Goats Cheese & Almonds

Confit Sea Trout with Peas, Radish & Fresh Horseradish

Golden Syrup Steamed Sponge with Custard

Coffee & Handmade Chocolates

Dinner Summer C – £69.50

Sweetcorn Soup with Crayfish, Girolles & Tarragon

Pan Fried Fillet of Plaice with Crushed New Potatoes, Cucumber, Brown Shrimp & Dill Butter Sauce

Sticky Toffee Pudding with Walnuts & Crème Fraîche

Coffee & Handmade Chocolates

Dinner Summer D – £71.50

Salmon Tartare with Capers, Lemon Zest, Crème Fraîche & Salmon Caviar

Seared Gressingham Duck Breast with Runner Beans, Basil & Nectarines

Black Forest Gâteau with black cherry compote

Coffee & Handmade Chocolates

Dinner Summer E @ £79.00

Venison Carpaccio with Pickled Blackberries, Beetroot & Walnut

Rack of Herdwick Lamb with Crushed Peas, Artichokes & Mint Salsa Verde

Apricot & Almond Tart with pistachio ice cream

Coffee & Handmade Chocolates

Dinner Summer F @ £82.50

Uig Lodge Smoked Salmon with Traditional Garnish & Soda Bread

Rib of Aberdeenshire Beef with Yorkshire Pudding, Dauphinoise Potatoes, Watercress & Horseradish

White Chocolate Vanilla Slice with Chantilly cream

Coffee & Handmade Chocolates

Dinner Summer G £85.50

Dressed Crab

Roast Loin of Yorkshire Venison with Girolles, Fine Beans & Cherries

Apple & Red Berry Crumble with custard

Coffee & Handmade Chocolates

Dinner Summer H @ £89.50

King Prawn Cocktail

Beef Wellington with Creamed Spinach, Truffled Mash Potatoes & Red Wine Jus

Chocolate Fondant with Seasonal Berries and Vanilla Ice Cream

Coffee & Handmade Chocolates