

DINNER MENU

STARTERS

TRADITIONAL CRAB SOUP (gf) 14.00

SOUP OF THE DAY (v, ve, gfo) 8.00

CHICKEN TERRINE

fig chutney, figs, madeira reduction, toasted brioche (gfo) 8.00

OXTAIL RAVIOLO & WOOD FIRE-GRILLED SCALLOP 17.00
bordelaise sauce

BEETROOT CARPACCIO (gf, v, veo) 7.00

goat's cheese mousse, toasted walnuts, orange segments,
raspberry dressing

WILD MUSHROOM PITHIVIER (v, ve) 12.00

winter vegetables, micro herb salad, vegetable jus

CURED SALMON (gfo) 12.00

pickled cucumber, honey dressing, dill & lemon rye bread

HAGGIS, NEEPS & TATTIES (vo, veo) 8.00

whisky sauce

MAINS

CHICKEN BALMORAL 24.00

roasted carrots, creamy mashed potato, whisky tarragon
supreme sauce

VENISON HAUNCH (gf) 32.00

butternut squash purée, roasted pumpkin, grilled mushroom,
chestnuts, brambles, spiced red wine jus

MALLARD 32.00

confit mallard, dumpling, sweet potato & ginger purée, pak choi,
orange segments, hoisin jus

WOOD FIRE-GRILLED SWORDFISH (gf) 28.00

crushed potato, fennel, tomato & orange velouté, cockles

WOOD FIRE-GRILLED SEA TROUT (gf) 27.00

mashed potato, brussels sprouts, horseradish, raspberry glaze,
saffron rouille

JERUSALEM ARTICHOKE RISOTTO (gf, v, veo) 18.00

pearl goat's cheese, roasted jerusalem artichokes, crisps

SQUASH, MUSHROOM & CHESTNUT WELLINGTON (v, ve) 19.00

celeriac purée, winter vegetables, spiced red wine jus

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | dfo./dairy-free option available
v./vegetarian | vo./vegetarian option available | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.

THE HERD GRILL

all steaks are served with roasted bone marrow, lemon, parsley & garlic gremolata, honey-glazed carrots & parsnips, & grilled green chillies.

8OZ FILLET (gf) 52.00

10OZ RIBEYE (gf) 46.00

10OZ SIRLOIN (gf) 42.00

10OZ BAVETTE (gf) 36.00

12OZ PORK TOMAHAWK (gf) 36.00

SHARING STEAKS

CHATEAUBRIAND (gf) 17.00/100g

TOMAHAWK (gf) 16.00/100g

PORTERHOUSE (gf) 15.50/100g

SIDES

TRIPLE-COOKED CHIPS (gf, v, ve) 5.00

TRUFFLE & PARMESAN FRIES (gf, v) 6.00

HONEY-GLAZED CARROTS & PARSNIPS (gf, v, ve) 6.00

MASHED POTATOES (gf, v) 6.00

BRUSSELS SPROUTS (gf, v, ve) 6.00

pomegranate & raspberry glaze

DESSERTS

CRANBERRY TRIFLE (gf) 9.00

STICKY TOFFEE PUDDING (gf, vo, veo) 9.50
vanilla ice cream

CHOCOLATE DELICE (gf, veo) 9.00
orange compôte, mastic ice cream

PUMPKIN TART 9.00
chestnut ice cream, spiced drambuie syrup

BREAD & BUTTER PUDDING 8.00
bramble sorbet, cinnamon tuile

FIVE-CHEESES BOARD (gfo) 15.00
crackers, grapes, onion chutney, quince paste

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