

• THE SMALL BITES •

BREAD & BUTTER	£1.50
MARINATED OLIVES	£3.95
FONTINA ARANCINI RISOTTO BALLS @	£3.95
THE HONOURS HAGGIS BON BONS	£3.95
DUCK RILLETTES ON TOAST	£3.95
TOMATO, PECORINO & BASIL BRUSCHETTA @	£3.95
VEGETARIAN HAGGIS BON BONS	£3.95

• LINDISFARNE OYSTERS •

The Lindisfarne Oyster Farm lies on the site of the oyster beds established by the Monks of Lindisfarne Priory.

	<i>Three / ½ Dozen</i>
CLASSIC <i>Lemon & Mignonette vinegar</i>	£9.00 / £18.00
CRISPY MEXICAN <i>Avocado Guacamole, Chipotle cream & Gazpacho</i>	£9.50 / £19.00
BLOODY MARY GRANITÉ	£10.00 / £20.00
	<i>One of each / ½ Dozen</i>
ALL OF THE ABOVE	£10.00 / £20.00

• STARTERS •

ARTICHOKE & LEEK SALAD @ <i>Warm poached egg, golden croutons & truffle dressing</i>	£8.95
PRESSED CONFIT DUCK & LENTIL TERRINE <i>Caramelised walnuts & poached pear With a slice of sautéed foie gras</i>	£9.00 £15.00
CRAB CAPPUCINO <i>Rouille and golden croutons</i>	£9.50
SEA BREAM TARTARE <i>Pickled cucumber, crème fraîche</i>	£11.95
SWISS CHEESE SOUFFLÉ @ <i>Creamed spinach & Mornay sauce</i>	£13.95
EYEMOUTH CRAB "MARIE ROSE" <i>Pickled kohlrabi & avocado cream</i>	£14.00
"WISHART'S BLEND" SMOKED SHETLAND SALMON <i>Classic garnish</i>	£15.00

• SIDES •

<i>Each £4.25</i>	
THIN CUT CHIPS CREAMY MASHED POTATO	
SEASONAL GREEN VEGETABLES CRISPY FRIED ONION RINGS	
CAESAR SALAD, SWEET HEART LETTUCE & PARMESAN CROUTONS	
MIXED GREEN SALAD, GOLDEN CROUTONS HONEY & MUSTARD VINAIGRETTE	
SPICY LENTILS WITH CHORIZO	
ROASTED ROOT VEGETABLES	

• GRILL •

Our prime cuts of grass-fed beef are dry-aged between 28 & 36 days, depending on the cut. All of our steaks are brushed with a house marinade & grilled over charcoal at 650°F and then finished with a Madeira glaze. Each steak is served with grilled vine tomatoes.

SIRLOIN 250g	£28.00
RIB-EYE 250g	£28.50
FILLET 250g	£36.50

SELECT CUTS

"PETER HANNAN'S EXTRA-AGED GLENARM ESTATE
SHORT HORN BEEF, AGED IN A HIMALAYAN SALT CHAMBER"

HIMALAYAN SALT AGED SIRLOIN 340g	£36.00
HIMALAYAN SALT AGED RIB-EYE 340g	£37.50
BREAST OF GOOSNARGH DUCK <i>Soya & honey glaze</i>	£24.00

SAUCES

Each £1.20

BÉARNAISE | RED WINE | PEPPERCORN

TO SHARE

THE HONOURS CHATEAUBRIAND 500g <i>Duck fat chips, fried onion rings, fine French beans, green salad & sauce Béarnaise</i>	£70.00
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• MAINS •

ROAST FILLET OF HAKE <i>Spicy lentils and Chorizo, garlic pomme purée</i>	£19.50
FILLET OF HALIBUT <i>Braised endive, Fontina Arancini, balsamic sauce</i>	£24.50
MUSCADE PUMPKIN RISOTTO @ <i>Trompette mushrooms & walnut pesto</i>	£18.50
OX CHEEKS À LA BORDELAISE <i>Creamed potato & red wine sauce</i>	£23.50
ROAST LOIN OF BORDERS ROE DEER <i>Wild mushroom ravioli, roasted root vegetables, celeriac purée, Grand Veneur sauce</i>	£ 25.00
ROAST RUMP OF DORNOCH LAMB <i>Provençal vegetables, cocotte potatoes, olives, confit shallot and thyme jus</i>	£24.00

• THE HONOURS TABLE •

£60.00 per person

To be taken by the whole table.
Please note changes to this set menu are unavailable.

CRAB CAPPUCINO
Rouille and golden croutons

PRESSED CONFIT DUCK & LENTIL TERRINE
Caramelised walnuts & poached pear

FILLET OF HALIBUT
Braised endive, Fontina Arancini, balsamic sauce

ROAST RUMP OF DORNOCH LAMB
Provençal vegetables, cocotte potatoes, olives, confit shallot and thyme jus

SPICED CHOCOLATE DÉLICE
Mandarin sorbet

Coffee or Tea

• DESSERTS •

APPLE TART TATIN £9.50
Knockraich crème fraîche sorbet

COCONUT PARFAIT £9.50
Lemon cream

SPICED CHOCOLATE DÉLICE £9.50
Mandarin sorbet

PRALINE MILLE-FEUILLE £9.50
Caramelised popcorn & pear sorbet

BANANA SOUFFLÉ £9.50
Mango & passion fruit sorbet

SELECTION OF FARMHOUSE CHEESES £12.50

• AFTER DINNER COCKTAILS •

OLD FASHIONED £10.00
Johnnie Walker Black Label, sugar, Angostura
bitters, garnished with a twist of orange

ZACAPA ESPRESSO £10.00
Ron Zacapa 23 year old,
Crème de Cacao & Espresso coffee

• SWEET WINE •

CHÂTEAU SEPTY 75ml / Bottle £4.50 / £22.00
Monbazillac, France (375ml)

CÔTEAUX DU LAYON SAINT LAMBERT,
DOMAINE OGÉREAU £5.95 / £54.00
Loire Valley, France (750ml)

RIESLING, LATE HARVEST,
CASA DEL BOSQUE £7.65 / £37.75
Chile (375ml)

MAURY, DOMAINE LAFAGE £7.00 / £38.00
Roussillon, France (500ml)

• COFFEE & TEA •

DOUBLE ESPRESSO £3.50

REGULAR COFFEE £4.00
Black or White

CAPPUCINO £4.00

LATTE £4.00

GAELIC COFFEE £9.00
Johnnie Walker Black Label, black coffee,
Semi-whipped double cream & sugar

LIQUEUR COFFEE £9.00
Your choice of liqueur, black coffee,
Semi-whipped double cream

TEA £4.00
English breakfast, Earl Grey, Darjeeling
Fresh Mint, Peppermint, Camomile, Green



– SERVICE CHARGE –

ALL PRICES INCLUDE VAT. PLEASE NOTE A DISCRETIONARY
10% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF SIX OR MORE

– DIETARY REQUESTS –

PLEASE INFORM US IF YOU HAVE ANY DIETARY REQUIREMENTS
OR ALLERGIES. DISHES MAY CONTAIN NUTS OR NUT OIL