

• THE SMALL BITES •

BREAD & BUTTER £2.00
 MARINATED OLIVES £5.00
 GOUGÈRES £5.00 @
 THE HONOURS HAGGIS BON BONS £5.00
 RABBIT RILLETES WITH SOURDOUGH £5.00
 CARAMELISED SHALLOT & CHICKPEA HUMMUS £5.00 @
 VEGETARIAN BON BONS £5.00 @
 CRAB BOIS BOUDRAN, BABY GEM £5.00
 CHICKEN LIVER PARFAIT, APPLES AND TOAST £5.00

• LINDISFARNE OYSTERS •

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

Three / ½ Dozen

CLASSIC £9.00 / £18.00
Lemon & mignonette vinegar

CRISPY MEXICAN £9.50 / £19.00
Avocado guacamole, chipotle cream & gazpacho

CHAMPAGNE GRANITÉ £10.00 / £20.00

ALL OF THE ABOVE **One of each / ½ Dozen**
 £10.00 / £20.00

• STARTERS •

JERUSALEM ARTICHOKE VELOUTÉ @ £7.50
Truffle and herb crème fraîche

PORK & HAM HOCK ROULADE £12.95
Pickled apples, radish, sauce Gribiche

SWISS CHEESE SOUFFLÉ @ £13.95
Creamed spinach, Mornay sauce

VADOUVAN SPICED CRAB RAVIOLI £14.95
Rouille, langoustine cappuccino

WISHART'S BLEND' SMOKED SALMON RILLETES £14.50
Cucumber and dill

• THE HONOURS TABLE •

£65.00 per person

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

JERUSALEM ARTICHOKE VELOUTÉ
Truffle and herb crème fraîche

WISHART'S BLEND' SMOKED SALMON RILLETES
Cucumber and dill

GRILLED LEMON SOLE WITH BROWN SHRIMPS
Saffron potatoes, braised fennel, sauce Americaine

BREAST OF WOOD PIGEON
Red wine pear barley risotto, baked celeriac purée

SACHERTORTE
Apricot sorbet

Coffee or Tea with Petits Fours

• JOSPER 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 & then finished with a Madeira glaze. Each steak is served with grilled vine tomatoes.

DONALD RUSSELL GRASS FED SIRLOIN STEAK 250g £28.00
 DONALD RUSSELL GRASS FED RIB EYE STEAK 250g £28.95
 DONALD RUSSELL GRASS FED FILLET STEAK 250g £36.50

Each £2.50
 BÉARNAISE | RED WINE | PEPPERCORN

TO SHARE

THE HONOURS CHATEAUBRIAND 500g £70.00
Duck fat chips, fried onion rings, fine French beans, mixed leaf salad & sauce Béarnaise

• MAINS •

POACHED COD WITH BEAUFORT CHEESE AND HERB CRUST £22.95
Cauliflower cheese, truffle sauce

GRILLED LEMON SOLE WITH BROWN SHRIMP £24.50
Saffron potatoes, braised fennel, sauce Americaine

HALIBUT A LA PLANCHA WITH SHETLAND MUSSELS AND SQUID £24.50
Carrot spaghetti, curry and Sauternes velouté

BETROOT RISOTTO WITH GOAT'S CHEESE @ £17.00
Braised endives

BREAST OF WOOD PIGEON £22.50
Red wine pear barley risotto, baked celeriac purée

CONFIT DUCK LEG £23.00
Puy lentils with Saucisson, sautéed potatoes

OX CHEEKS A LA BORDELAISE £24.00
Creamed potatoes, red wine sauce

NAVARIN OF LAMB £25.00
Navets, carrots and potatoes, thyme tomato jus

• SIDES •

Each £5.00

FRENCH FRIES

BUTTERED HISPI CABBAGE WITH SAGE

ROASTED CARROTS AND PARSNIPS, HONEY GLAZED AND ROSEMARY

CRISPY BEER BATTER ONION RINGS

• DESSERTS •

CLASSIC APPLE TARTE TATIN £9.50
Vanilla ice cream

SACHERTORTE £9.50
Apricot sorbet

POACHED MERINGUE £9.50
Coconut ice cream, confit pineapple

FEUILLE DE BRICK WITH VANILLA CREAM £9.50
Rhubarb and ginger beer sorbet

SELECTION OF FARMHOUSE CHEESES £12.50

– 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