

Le Caveau

RESTAURANT

Evening Menu

(Available Tuesday -Friday 6.30pm-8.30pm)

(Saturday 5pm-8.30pm)

Two courses from £37.00 or

Three courses from £47.00

Starters

Warm ballotine of chicken, haggis and pancetta, chicken skin mayonnaise, apple and Whisky chutney.

Baked King scallops, garlic and herb butter, cheddar glaze. **(£2 Supplement)**

Grilled goats cheese with fennel and orange, pickled beetroot and rocket.

Crispy salt and pepper lamb sweetbreads, garlic emulsion.

Main Courses

Confit of Yorkshire duck leg, buttery mash, plum ketchup, Chinese cabbage, red wine jus.

Roasted pork fillet and belly, fondant potato, honey, chorizo, cider jus.

Roasted cauliflower thermidor, crushed peas, herb crumbs, fries.

Treacle braised beef brisket, hash brown, celeriac puree, natural gravy.

Main courses come served with carrot and parsnip gratin for the table. Additional sides available @ £5.95

Fries / Buttery mash / Parmentier potatoes / Mixed greens

Desserts

Whipped dark chocolate ganache, raspberry sorbet, lemon and poppyseed tuille.

Almond frangipane, blueberry compote, vanilla mascarpone.

Crème brulee (ask for today's flavour).

Trio of Cheese from The Courtyard Dairy.