

THE HUNTLY

Sample Seasonal Menu

Starters

- Classic French onion soup
£6.5
- Compression of quail pickled shallot quail's egg feuille de brick, liver parfait
£9
- Venison wellington girolle pomme puree turnip
£8
- Seared scallop, Jerusalem artichoke apple textures
£9.5
- Torched mackerel fillet and tartar cucumber water
£8.5
- Potato and portabella mushroom terrine root vegetable and puy lentils
£7.5

Mains

- Loin and shoulder of lamb
pomme anna, parsnip charred shallot roast carrot, Calvo nero
£28
- Roast breast and ballotine of guinea fowl, black pudding, fondant potato cabbage and root
vegetable
£25.5
- Butter poached halibut cuttle fish risotto mussel and keta butter sauce
£29
- Roast red pepper and sun blushed tomato polenta cake
£17.5
- Fillet of beef Roquefort pithivier dauphinoise potato wild mushroom and spinach
£32

Desserts

- Lemon tart raspberry sorbet
£8.5
- Chocolate fondant vanilla ice cream
£8.5
- Apple tart fine, apple gel, toffee, sorbet
£8.5
- Vanilla creme brulee lemon shortbread
£8.5
- Cheese from our cheese menu
£9.5