

FRÖG'S SAMPLE MENU

2 Courses 23.95

3 Courses 26.95

STARTERS

Crab and Lime Croquette with Crab Bisque
Tomato, Basil and Grilled Spring Onion Salad
Asparagus Grilled in Hazelnut Butter with a
Poached Duck Egg

MAINS

Baked Hake Fillet with Smoked Cod's Roe Velouté
Salt Baked Beetroot with Blackberry Beurre Blanc,
Basil and Rocket
Roast Leg and Slow Braised Shoulder of Lamb with
Minted Roasting Juices

DESSERTS

Summer Fruit Tuille Basket with Summer Berry Ice
Cream
Elderflower Posset and Elderflower Fritter
2 Cheese Plate

SCOT'S SAMPLE MENU

2 Courses 14.95

3 Courses 17.95

STARTERS

Warm Pork Rillettes with Honey Mustard Walnuts
Chilled Asparagus Soup

MAINS

Pan Fried Grey Mullet with Samphire and Tomato
Confit Pork Belly with Apple Roasting Juices

DESSERTS

Espresso and Petit Fours
Chocolate Brownie Ice Cream with Honey Tuille
Crisp