



Albert & Michel Roux Jr
CROSSBASKET CASTLE



Celeriac & bramley apple soup, apple blossom pearls 10

Balvenie cured smoked salmon, buckwheat blini, radish, shallots & parsley 18

Spicy raw beef with cackle bean farm egg yolk, caper, fig puree & lattice crisp 15

Newtonmore venison loin, dauphine potato, beetroot, & madeira sauce 36

Potato and herb dumplings with beech mushrooms, butternut squash, back garlic ketchup & sage beignets 24

St Brides farm chicken, king oyster mushroom, sweetcorn & smoked ham consommé 32

Sea trout, autumn vegetables, sorrel & vermouth sauce 30

Warm frangipane, greengage, five spice ice cream, almond sablé 13

Valrhona 70% ganache, raspberry mousse, raspberry gel, sesame whip & tuille 15

Selection of British and Continental cheeses with quince jelly, chutney, and fresh grape 18

Tea, coffee & petit fours 4.50



We endeavour to use local produce wherever possible. Should you have any questions about allergens please speak to one of the team.