

# DINNER



## STARTERS

King scallop

*parsnip, buttermilk, dill oil £18*

Pigeon

*confit leg, blackberry, bitter chocolate, spinach £12*

Jerusalem artichoke ravioli

*egg, potato straw, cheese espuma £12*

Beef

*tartare, black garlic, shallot, shiso £14*

Smoked salmon

*kohlrabi, yuzu, bronze fennel, Exmoor caviar £14*

Potato & leek soup

*crispy duck egg, chive, chive oil £ 11*

*Please advise us in advance if you have any special dietary requirements*

## MAIN COURSES

### Cod

*smoked mussel & dulce mousse, borlotti beans foraged seaweed salad  
sauce veronique £29*

### Venison loin

*venison & black truffle pithivier, quince puree, celeriac confit, bitter leaves  
sauce périgourdine £ 33*

### Sea trout

*smoked onion puree, salsify & baby leek ballotine, sea herbs, brown crab sauce £ 27*

### Parsnip

*brown butter, pear gel, smoked mushroom, pearl barley, roast pear £ 24*

### Butternut squash

*terrine of squash, chestnut, vadouvan, paneer, radicchio, mustard seed £ 25*

### Corn fed chicken

*stuffed wing, morel, pomme puree, caramelised turnip, black kale, chicken jus £ 28*

### Steaks

8oz fillet of beef £ 52

10oz ribeye £ 48

*flat cap mushroom – thyme roasted plum tomato – watercress – triple cooked chips*

### Sauces

*green peppercorn – bearnaise – wild mushroom*

## DESSERTS

Woodruff parfait,  
*pickled strawberries, yoghurt sorbet, almond granola £ 10*

Chocolate tree & hazelnut mille feuille  
*banana ice cream £ 10*

Douglas fir custard tart  
*blood lime sorbet, lime caviar £ 10*

Rhubarb & custard £ 10

## CHEESE

Cheeseboard – **£16.00** (five cheeses) | **£12.00** (three cheeses)  
*served with apple chutney, quince, grapes and walnut bread*

**BLUE MURDER:** *A bold blue cheese from Highland Fine Cheeses in Tain, Scotland. Its creamy white paste is laced with fine blue veins, offering a sweet, velvety texture – perfect with peated whisky or a dessert wine.*

**ST ANDREW 'S CHEDDAR:** *Classically Scottish in style: aged for 18 months, it is powerful, strong and tangy – a real sharp traditional Cheddar.*

**MINGER BRIE:** *A brie-style cheese with a gooey, rich center and a cheerful orange, annatto-tinged rind. Fully ripe, it's soft, aromatic, and delicious – though not quite as pungent as its name suggests.*

**AILSA CRAIG:** *A delightful creamy taste with a hint of goat that melts in the mouth - delicious.*

**SMOKED DUNLOP:** *A traditional Ayrshire cheese, similar to cheddar but moister. Young Dunlop is mild, nutty, and smooth, developing a fuller, slightly sharp flavour as it matures.*

*Please advise us in advance if you have any special dietary requirements.*

*We take the utmost care to ensure that all reasonable dietary requests are accommodated when visiting Marcliffe: however, due to the nature of our offering we are unable to guarantee that any item will be 100% allergen free.*