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## CLASSIC MENU

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### STARTERS

Crab £16

Compressed apple, shallot, spring onion, lemon dressing, whipped creme fraiche

*A to Z, Pinot Gris, Oregon, USA*

Scallops £16

Lobster foam, smoked pancetta, celeriac velouté

*A Coroa, Valdeoras, Spain*

Duck Breast £14

House smoked, cherry, baby carrots, pickled shallots, port syrup

*Catena, Malbec, Mendoza, Argentina*

Game Terrine £16

Spicy pear chutney, filo pastry, balsamic radicchio

*Valdivieso, Pinot Noir, Chile*

Beetroot Tartar £12

Toasted hazelnuts, caramelized pear, quail egg, honey mustard dressing

*Vivanco Rosé, Rioja, Spain*

Roasted butternut squash soup £10

Crostini, pumpkin seeds, chilli oil

### MAINS

Cod £22

Tender stem broccoli, confit tomato, caviar, truffle butter sauce

*A to Z, Pinot Gris, Oregon, USA*

Sea bass £26

Puy lentil, kale, lobster cream bisque, clams, petit pois

*A Coroa, Valdeorras, Spain*

Chicken supreme £24

Cajun spiced, polenta bon bon, liquorice baby leeks, wild mushroom,

Madeira jus

*Valdivieso, Pinot Noir, Chile*

Venison fillet £32

Onion ash, glazed baby carrots, potato pave, charred onion, red wine jus

*La Campagne, Cabernet Sauvignon, South of France*

Bucatini pasta £20

Roast butternut squash, tomato salsa, hard cheese, basil

*Sancerre Rosé, Loire Valley, France*

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

### IT'S ALL ABOUT THE FOOD



We are wild about fish at Macdonald Hotels & Resorts. Our white fish is caught from wild sustainable sources. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with beef matured for a minimum of 21 days. Our chicken is from the UK and Red Tractor certified. Pork is the best of British – Red tractor pork sausages and our bacon is British dry cured. It's our dedication to serving only the highest quality food that makes us different.

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Wild mushroom strudel £20

Artichokes, chestnuts, tender seasonal vegetables, vegan pesto sauce  
Valdivieso, Pinot Noir, Chile

### SIDES

Garlic mushrooms £5

Hand cut chips £5

Roast root vegetables £5

Creamed spinach £5

### WINE FLIGHT

Three glasses 125ml £45

### DESSERTS

Chocolate fondant (please allow a minimum of 15 minutes) £9  
Hazelnut, caramelised banana, banana ice cream

Spiced pear & fig cake £9  
Nougatine parfait

Orange & buttermilk panna cotta £9  
Tofu mousse, chocolate, yuzu

Toasted almond & raspberry cheesecake £9  
Dark chocolate sorbet

Sticky date pudding £9  
Caramel sauce, vanilla bean ice cream

Selection of Bath cheeses £13  
Chutney, grapes, crackers

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### DESSERT WINES & LIQUERS

Royal Tokaji, Late Harvest, Hungary 125ml £9

Fernando de Castilla PX, Jerez, Spain 125ml £9

Irish Coffee £12

Jameson Whisky

Baileys Coffee £12

Baileys Liqueur

Amaretto Coffee £12

Amaretto Liqueur

French Coffee £12

Hennessy VS Cognac

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