



# DOWNSTAIRS AT DELUXE

## APERITIF

### NEGRONI

Tanqueray No. 10, Campari & Punt e Mes, stirred over ice  
9.00

### BELLINI

fresh peach lifted with prosecco  
9.00

### BILLECART SALMON BRUT RESERVE NV

Champagne, France  
11.00

### THE BOTANIST GIN

Fever Tree Tonic  
6.50

## WHITE WINE

175ml / 375ml / 750ml

### VIIGNIER

'Le Paradou', Chateau Pesquie,  
Ventoux, France, 2016  
7 / 13 / 26

### MACON UCHIZY

Domaine Talmard,  
Burgundy, France, 2016  
7 / 14 / 27

### SAUVIGNON BLANC

Yealands 'Landmade'  
Marlborough, New Zealand,  
2016  
9 / 17 / 32

### PINOT GRIGIO

Sartori, Veneto, Italy, 2016  
8 / 16 / 30

## RED WINE

175ml / 375ml / 750ml

### CÔTES DU RHÔNE

Domaine Ferraton,  
France, 2015  
8 / 16 / 30

### MALBEC 'TRAPICHE'

Mendoza, Argentina, 2015  
9 / 18 / 35

### CABERNET SAUVIGNON

Chateau Ste. Michelle,  
Washington State, USA, 2015  
10 / 20 / 38

### RIOJA RESERVA

Izadi, Spain, 2013  
10 / 20 / 40

Full wine list available

## APPETIZERS

### CAPRESE SALAD DELUXE

burrata, vine tomatoes, balsamic & basil ..... 9.00

### SEARED SCALLOPS

roasted cauliflower & caper dressing ..... 14.00

### CRISPY DUCK SALAD

watermelon, bean sprouts, spring onion, sesame & peanut . 9.00

### FRITTO MISTO

monkfish, shrimp, squid & bass with dipping sauces..... 11.00

### ARGYLL SMOKED SALMON

lemon, capers, shallots, egg & crème fraîche  
9.00

### BLACK PUDDING SCOTCH EGG

grain mustard sauce & pomme purée ..... 9.00

### CREAMED MUSHROOM & TARRAGON SOUP

parmesan Gougères ..... 8.00

## ENTRÉES

### HALF SCOTTISH LOBSTER & FRIES

garlic butter or thermidor ..... 24.00

### SHETLAND SALMON

simply grilled, French fries & tartar sauce ..... 21.00

### MARKET FISH OF THE DAY

buttered new potatoes, spinach & hollandaise..... 20.00

### ROASTED HALIBUT

cep mushrooms, garlic mousseline & red wine sauce..... 23.00

### MONKFISH CURRY

fragrant rice, raita, kachumba,  
bhaji & mango chutney  
22.00

### ARTICHOKE RISOTTO

black truffle & girolle mushrooms..... 9.00 / 16.00

### ROASTED DUCK

braised puy lentils, black pudding & Toulouse sausage ... 20.00

### VENISON LOIN

butternut squash, pickled pear & amaretti crumble..... 24.00

### HERB ROASTED CHICKEN

sweetcorn mousseline, Alsace bacon & wild mushroom.... 19.00

### BRAISED BEEF IN RIOJA

creamed potatoes & roasted root vegetables ..... 18.00

## THE GRILL

"Cooked simply over hot coals"

### FLAT IRON STEAK

shallot & red wine sauce  
(8oz)  
20.00

### SIRLOIN STEAK

(12oz)  
28.00

### CÔTE DE BOEUF

(18oz)  
32.00

### FILLET STEAK

(8oz)  
30.00

### Sauces

béarnaise / peppercorn /  
garlic butter / chimichurri

2.00

## ACCOMPANIMENTS

HOUSE SALAD

THICK CUT ROOSTERS

FRENCH FRIES

SAVOY CABBAGE  
chestnuts & bacon

HONEY ROASTED  
WINTER VEGETABLES

CAULIFLOWER CHEESE  
GRATIN

3.50

IF YOU HAVE AN ALLERGY OR DIETARY REQUIREMENT PLEASE KEEP US INFORMED.