

Restaurant  
**Michael Nadra**

**Friday 27<sup>th</sup> January 2012**

**Starters**

Homemade saffron campanelle pasta with burrata pugliese, bayonne ham, piperade & basil  
Grilled quail with a salad of mixed leaves, gessier, black truffles, watermelon radish & ice verjus  
Thinly sliced roasted aged scotch sirloin with wild rocket, parmesan, fresh herbs & truffle dressing  
Tempura of soft shell crab with a blue swimmer crab & fennel salad, avocado mayonnaise & perilla cress  
Yellow fin tuna marinated in soy, ginger, chilli, sesame oil, spring onions, lime & coriander cress  
Market fish & shellfish soup with samphire, thyme garlic crostini & rouille  
Grilled manouri cheese with hazelnuts, mint, pomegranate, mixed leaves & cresses

**Mains**

Suckling pig with ratte potatoes, helda beans, braised roscoff onions & baby watercress  
Milk fed pyrenees lamb with flageolets beans, cocotte potatoes, carrot purée, garlic & rosemary sauce  
Aged scotch fillet steak, braised cheeks with truffle mash, pied de mouton, spinach & red wine jus (+£5)  
Grilled rib of veal with leeks, stuffed cabbage, cauliflower purée, triple cooked chips & jus gras  
Roasted duck breast with spinach, button mushrooms, alsace bacon, creamed potatoes & madeira jus  
Scottish salmon with scallop & spring onion dumplings, beetroot purée, pak choi & horseradish velouté  
Steamed sea bass & black tiger prawns, parsley, chestnut velouté, chilli & roasted garlic pearl barley  
Roasted cod with chorizo picanté & wild rocket salad, shetland mussels & homemade squid ink spaghetti

**Side Orders - £3.50**

Buttered spinach with nutmeg & garlic	Mashed potatoes
Broccoli, green beans & Alsace bacon	Triple cooked chips
Wild rocket, watercress, frisée, cucumber & cherry tomato	

**Lunch 2 Courses £19.50, 3 Courses £24**  
**Dinner 2 Courses £29, 3 Courses £35**

A 12.5% discretionary service charge will be added to your bill.  
Please inform us of any allergies or dietary requirements.  
All dishes may contain traces of nuts. Thank you.