

Cape Wrath Oysters with Lemon, Tabasco and Shallot Vinegar (MO,SO₂)

Artisan, traditional oysters from the pristine environment of the Kyle of Durness, on the Northern tip of Scotland Six - £18.50 / Three - £9.25

William's Fish Soup with Comté Croutons and Rouille (F,G,M,CE,SO2,E) £8.50

Double Baked Crab and Comté Soufflé with a Dijon Cream Sauce (MU,M,CR,G,E) £10.50

Scallop Ceviche with Lime, Chilli and Coriander served with Guacamole (MO) £14.50

Ham Hock Terrine with a Spiced Apple & Sultana Chutney and Ciabatta (SO2,G) 8.50

Burrata with Confit Cherry Tomatoes flavoured with Garlic, Thyme & Lemon served with Focaccia (M,G) £9.50

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Sicilian Style Mussels cooked in White Wine with Chilli, Shallots, White Wine, Parsley and Cherry Tomatoes served with French Fries (MO,SO₂,M) £16.95

Giant Split Prawns served Hot with Garlic Butter, French Fries and a Mixed Salad (M,CR,MU,G,SO₂) Two halves £28.50 / Three halves £38.50

Sri Lankan Monkfish Curry Flavoured with Chilli, Turmeric, Cumin, Ginger and Coconut Milk with a Fragrant Rice (NU,F) £26.50

Pan-Roasted Cornish Turbot on the Bone served with Dauphinoise Potato, Tenderstem Broccoli and a Crab Velouté (F,M,CR) £34

Hake Steak topped with a Chorizo Crust served on Kale with a Courgette & Basil Sauce (F,G,M) £22

Grilled Whole Lemon Sole with a Caper & Shrimp Butter, New Potatoes and Samphire (F,CR,M,SO2) £28

Pan-Fried Cornish Brill Fillet with Champ Potato (a Creamed Spring Onion Mash), Spinach, Bacon & Caper Crumb and a Dashi Cream Sauce (F,SO₂,M,SOY) £28

Roast Porchetta Flavoured with Fennel & Thyme served with Potato Gratin, Fine Beans and a Cider Jus (SO₂,M) £22

Roasted Aubergine with Comté & a Provençale Sauce with a Mixed Salad and French Fries (M,SO₂) £18.50

Side Dishes £3.95: French Fries / Baby Potatoes / Baguette & Netherend Salted Butter (G,M) / Green or Mixed Salad (SO₂)

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Lemongrass & Raspberry Crème Brûlée with Shortbread Biscuit (M,E,G) £8.50

Hot Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream (M,E,G) £8.50

Salted Caramel & Milk Chocolate Tart with Chantilly Cream (M,E,G) £8.50

Ice Creams: chocolate / strawberry / Madagascan vanilla / salted caramel (all E,M) / pistachio (NU,E,M) (one, two or three scoops £4.95 / £6.75 / £8.50)

Sorbets: raspberry / lemon / mango (one, two or three scoops £4.95 / £6.75 / £8.50)

Café Gourmand: A Barista Coffee with a Selection of Three Dark Chocolate Truffles (G,M,SOY,E,NU,SES) £7.95

A Selection of William's Cheeses, Membrillo Jelly, Grapes and Biscuits £9.50 (G,M,SO2)

Allergens are highlighted in bold but we cannot eliminate the chance of cross-contamination. Please advise us of all allergies
Allergen Key: G (gluten), M (milk), E (egg), SO2 (sulphur), CR (crustaceans), F (fish), SOY (soya), MU (mustard), NU (nuts),
CE (celery), MO (molluscs), LUP (lupin), PEA (peanuts), SES (sesame)