

# THE VERANDAH

## DINNER MENU

### STARTERS

#### White Crab and Sea Urchin Roe

TEXTURES OF CAULIFLOWER, SQUID INK CRACKER

#### Sea Scallop Ceviche Salad

SMOKED EEL, GRANNY SMITH APPLE

#### Ravioli of Scottish Langoustine

BOTTARGA, BAGNA CAUDA, PARSLEY PURÉE

#### Duck Liver and Chicken Torchon

FIG CARPACCIO, ESPELETTE CHILLI, CANDIED HAZELNUTS

#### Frogs Legs Sucette

CRISP SHALLOTS, CARAMELISED BLACK GARLIC

#### Bayonne Ham

GRUYÈRE GOURGÉ, VEGETABLE CHIFFON, OLIVE OIL JELLY

#### Highland Venison Tartare

SOUSED RADISH, HERITAGE BEETROOT, HORSERADISH

#### Asparagus Spears

OEUF MOLLET, PINK GRAPEFRUIT, WARM MAYONNAISE (V)

### SOUP

Soup of the Season

### MAIN COURSES

#### Wild Turbot en Papillote

SKATE AND MUSSEL CANNELLONI, CHILLI CREVETTE,  
BEURRE BLANC

#### Slipper Lobster Tail, Octopus and Red Mullet

FENNEL, BROAD BEANS, BOUILLABAISSE FONDUE

#### Label Rouge Guinea Hen

SALT BAKED CARROTS, MORELS, DRIED GRAPES

#### Liquorish Magret of Chalosse Duck

NAVE AND ORANGE FONDANT,  
YORKSHIRE CHAMPAGNE RHUBARB

#### Loin of Gascon Black Pig

IBÉRICO PORK PRESA, BOUDIN NOIR, APPLE GALETTE,  
PEDRO XIMÉNEZ JUS

#### Rack\* and Shoulder of Dorset Lamb

PANISSE FRITTERS, NICOISE TAPENADE, SMOKED TOMATO CHUTNEY

#### Galician Aged Beef Fillet

ESCARGOTS AND BONE MARROW, PONT NEUF POTATOES,  
ROMESCO, MARCONA ALMONDS

#### Confit Byaldi

PIPERADE, KAOLIN PEBBLES, GOAT CURDS, TOMATO CONSOMMÉ (V)

### DESSERTS

#### Amalfi Lemon Ile Flotante

CARAMELISED SUGAR CRUST

#### Poached Anjou Pear Parfait

HERB FLORENTINE, RASPBERRIES,  
CHOCOLATE SAUCE

#### Chocolate Ganache and Tonka Bean Mousse

SPECULAAS BISCUIT, OLIVE OIL ICE CREAM

#### Coriander Meringue and Alphonso Mango

PINEAPPLE GEL, COCONUT SORBET

#### Rum au Baba

CRÈME CHANTILLY, DEMERARA RUM SHOT

#### Warm Agen Prune and Armagnac Tart

WALNUT MADELEINE, CLOTTED CREAM

#### Hot Pistachio Soufflé

POMEGRANATE AND ROSE SCENTED ICE CREAM

#### Cheese

ARTISAN BISCUITS, SUNDRIED FRUITS

PLEASE NOTE THAT SOME OF THESE DISHES MAY CONTAIN NUTS OR NUT EXTRACTS (V) - DENOTES VEGETARIAN

\*WHILST ALL THE FOOD WE SERVE ON BOARD IS PREPARED TO THE HIGHEST HEALTH AND SAFETY STANDARDS, PUBLIC HEALTH SERVICES HAVE DETERMINED THAT EATING UNCOOKED OR PARTIALLY COOKED MEATS, POULTRY, FISH, EGGS, MILK & SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.