M
THE MAGNUM
RESTAURANT & BAR

STARTERS

Roasted Cauliflower & Smoked Applewood Soup, Garlic Croutons,

Pan seared King Scallops, Champagne Risotto, Crispy Prosciutto, Grapefruit Gel

Traditional Cullen Skink, served with Crusty Bread and Butter

Game Casserole, Jerusalem Artichoke, Grilled Sourdough

MAINS

Pan-seared Cod, Saffron Crushed Potatoes, Leeks, Fennel, Crayfish,
Sun-blushed Tomato Buttermilk Sauce,

Corn-Fed Chicken Breast, Potato Pavé, Tenderstem Broccoli, Tarragon & Truffle Velouté

Slow-braised Beef Cheeks, Horseradish Mash, Roasted Parsnip,
Buttered Cavolo Nero, Bourguignon sauce

Creamy Beetroot Risotto, Caramelized Goats Cheese, Toasted Hazelnuts, Sage

---

DESSERTS

Chocolate Marquise, Dark Chocolate Mousse, Alphonso Mango Sorbet,
Salted Caramel, Toasted Hazelnuts, Honeycomb

Vanilla Panna Cotta, Poached Rhubarb, Blood Orange Sorbet Sorbet,
Basil Mousse, White Chocolate Crumb

Cheese Selection, Celery, assorted Wafers, Grapes, Quince and Bramley Apple
Chutney

Our Food and Drinks are prepared in food areas where cross contamination may occur and our menu descriptors do not include all ingredients.
If you have any questions, allergies or intolerances, or you require allergen information, please let us know before ordering.,