



# HIBOU BLANC

## STARTERS

---

**Chicken, ham and guinea fowl terrine - £9.50**  
celeriac remoulade - parsley mayonnaise - pickled mushroom

**Truffled steak tartare - £13.50**  
shallot - cornichons - parsley - capers - hot toast

**Prawn cocktail - £11.95**  
baby gem - avocado - Marie rose - buttered brown bread

**Loch duart salmon - £12.95**  
Gravadlax and rilette - pickled cucumber - caviar - dill  
- toasted English muffin

**Jerusalem artichoke soup (V) - £7.50**  
soft herb pistou - chanterelle mushrooms  
- roast garlic and ewes cheese soldier

**Ragstone goats cheese croquette (V) - £9.50**  
black fig - beetroot - candied walnuts - aged balsamic

**12g petrossian beluga caviar - £40**  
with a glass of champagne - £48

**Lindisfarne oysters**  
1 - £3.25 6 - £17.95 12 - £32.95  
Mignonette dressing - Tabasco - lemon

Please note that we cannot guarantee the absence of any allergen. As we use shared equipment in a busy environment, some products may not be suitable for those with severe allergies. Our menu constantly changes; please advise our team every time you visit as we may be using substituted ingredients.

10% discretionary service charge will be added to your bill

# HIBOU BLANC

## MAINS

---

### **Fillet of hake - £26.50**

“Koffman” cabbage - braised oxtail stuffed potato - parsnip

### **Fillet of halibut - £29.50**

crispy nugget of lobster tail - creamed potato - leeks - sauce  
americane

### **Dover sole meunière - £39.50**

brown shrimp - capers - lemon - parsley - buttered new potatoes

### **Beer battered cod - £16.50**

triple cooked chips - crushed peas - tartare sauce

### **8oz dry aged fillet steak - £35.50**

triple cooked chips - fine beans - cafe de Paris butter

### **Breast of duck - £28.50**

slow cooked leg puff pastry - puy lentils - roast carrot - black  
cabbage

### **Loin of venison - £29.95**

potato and Stornaway black pudding rosti - chanterelle mushroom -  
spinach - green peppercorn game sauce

### **Double baked cheddar cheese soufflé (V) - £17.95**

emulsion of leeks and mushrooms - Parmesan cream - large green  
salad

### **Thick slice of wild mushroom, onion and thyme tart (V) - £19.50**

roast salsify - cep mushroom - truffle dressing

## TO SHARE

---

### **Chateaubriand for two to share - £75.50**

triple cooked chips - seasonal greens  
- cafe de Paris butter

## SIDES

---

Triple cooked chips - £3.50  
Parmesan and truffle fries - £4.50  
Buttered new potatoes - £3.95  
Seasonal greens - £4.50  
Fine beans, shallot and garlic - £3.95  
Large green salad - £3.50

## SAUCES

---

Peppercorn sauce £3.50 - Bearnaise sauce (v) £3.50 - Diane sauce £3.50 - Red wine sauce £3.50