

OYSTERS & SCALLOPS

Reared in the Atlantic waters of the Fal Estuary, this oyster fishery is known as the most sustainable in the world & is the last to use rowing boats to harvest the catch.

NATURAL	Each £5.00 / ½ Dozen £18.00
BLOODY MARY	Each £3.75
ROAST ORKNEY SCALLOP & BELLOTA HAM	
<i>Pumpkin purée & Parmesan velouté</i>	£3.95
MARINATED ORKNEY SCALLOP	
<i>Radish, apple & lime</i>	£3.75

STARTERS

CRAB CAPPUCCINO	£9.25
<i>Rouillé, croûtons & Parmesan</i>	
APPLE, CELERY & WALNUT SALAD (v)	£7.95
<i>Roquefort dressing</i>	
SEABREAM TARTARE	£8.75
<i>Boquerone, red pepper & crème fraîche</i>	
LOCH FYNE CRAB MARIE ROSE	£9.50
<i>White radish, espelette pepper & wheat cracker</i>	
“WISHART’S BLEND” SMOKED SALMON	£11.00
<i>Classic garnish</i>	
THE HONOURS SALAD	£9.50
<i>Comté, lardons, tomato, pommes sautées & poached egg</i>	
<i>Add a slice of sautéed foie gras</i>	£17.00
CHICKEN LIVER PARFAIT	£8.75
<i>Apple & date chutney</i>	
PUMPKIN RISOTTO (v)	£8.50 / £16.75
<i>Aged Parmesan</i>	
HAND ROLLED TAGLIATELLE	£13.50 / £21.50
<i>Truffle purée & sautéed sea scallops</i>	

MAIN PLATES

CRISPY FRIED HALIBUT	£18.50
<i>Spiced lentils, Iberico chorizo & slow cooked egg</i>	
SAUTÉED FILLETS OF JOHN DORY	£19.25
<i>Leeks with mussels, curry & Sauternes sauce</i>	
BLANQUETTE OF VEAL	£16.95
<i>New potatoes, carrots, onions & mushrooms</i>	
RABBIT À LA MOUTARDE	£18.50
<i>Pommes sautées</i>	
OX CHEEKS À LA BORDELAISE	£18.95
<i>Pommes purée</i>	

SIDE ORDERS

GLAZED ORGANIC CARROTS	£3.25
CREAMED SPINACH, PARMESAN & NUTMEG	£5.50
EXTRA FINE FRENCH BEANS	£3.75
CREAMED MASHED POTATO	£3.75
FRENCH FRIES	£3.75
GREEN SALAD	£2.95
TOMATO, BASIL & SHALLOT SALAD	£5.25

GRILL

Our prime cuts of Donald Russell grass-fed beef are dry-aged between 28 & 36 days, depending on the cut. All of our steaks are grilled over charcoal at 650°F.

PICANHA 200g	£18.25
SIRLOIN 250g	£24.00
RIB-EYE 250g	£25.50
CLASSIC RIB STEAK 450g	£29.00
FILLET 200g	£32.00

THE HONOURS CHATEAUBRIAND FOR TWO 500g	£69.00
<i>Duck fat chips, fried onion rings, green salad & sauce béarnaise</i>	

SELECT BREEDS

The Glenarm Estate and Creekstone Farm produce some of the highest quality cattle in the world.

USDA PRIME BLACK ANGUS SIRLOIN 350g	£32.00
<i>The gold standard for USDA beef – consistently tender & delicious.</i>	

GLENARM SHORTHORN HIMALAYAN SALT AGED BEEF
A legend in beef. Traditionally reared on the organic pastures of the Glenarm estate.

SIRLOIN 250g	£25.00
RIB-EYE 250g	£26.50
BONELESS FILLET 200g	£33.00

THE REST

ORIENTAL PORK CHOP 250g Red cabbage	£17.00
LAMB RUMP 200g Puy lentils	£18.50
GINGER & GARLIC BABY CHICKEN	£18.75
PRESA STEAK OF ACORN-FED IBERICO PORK 200g	£19.50

DESSERTS

APPLE TART TATIN FOR TWO TO SHARE	£16.00
<i>Cinnamon ice cream & caramel sauce (please allow 10 minutes)</i>	
VANILLA CRÈME BRÛLÉE	£7.50
CHOCOLATE PARFAIT	£7.95
<i>Pear mousse & sorbet, amaretto biscuit</i>	
SOUFFLÉ DU JOUR	£7.95
<i>Please allow 10 minutes</i>	
THE HONOURS SUNDAE	£7.95
<i>Toffee & caramel ice cream, honeycomb, caramelised banana & pecans</i>	
SELECTION OF FRENCH FARMHOUSE CHEESES	£9.50
<i>Henri's of Edinburgh</i>	

ICE CREAM & SORBET

ICE CREAM	1 Scoop £2.50 / 2 Scoops £4.75
<i>Vanilla, pistachio, cinnamon, toffee & caramel</i>	
SORBET	1 Scoop £2.50 / 2 Scoops £4.75
<i>Raspberry, fromage frais & lime, pear</i>	

PRIX FIXE

2 COURSES £18.50 or 3 COURSES £22.50 • AVAILABLE MONDAY-FRIDAY • LUNCH 12:00-14:30 • DINNER 18:00-19:00

STARTERS

ENDIVE SALAD (v) or SMOKED SALMON or CHICKEN LIVER PARFAIT

MAINS

SEA BREAM, PUY LENTILS or PUMPKIN RISOTTO (v) or ORIENTAL PORK CHOP 180g

DESSERTS

VANILLA BRÛLÉE or HONOURS SUNDAE or DAILY CHEESE

A discretionary 12.5% service charge will be added to your bill.

Please inform your waiter if you have a specific dietary requirement or allergy. dishes may contain nuts or nut oil.



— À LA CARTE —

