

To Start

Scottish Smoked Salmon [gf]
Grilled Asparagus, Poached Hens Egg, Parmesan Emulsion

Baked Camembert to Share [gfo]
Pickles, Red Onion Marmelade, Home Baked Focaccia

Confit Duck Scotch Egg
Spiced Parsnip Purée, Golden Sultanas, Pickled Shallots

Burrata [gf] [n]
Heritage Tomatoes, Ciabatta & Pine Nut Crumb, Black Olive Tapenade, Basil

Main Course

Fillet of Turbot [gfo]
Celeriac Purée, Black Truffle & Potato Pavé, Salsify, Red Wine Reduction, Cockle Popcorn

Roast Lamb Rump [gf]
Potato & Parmesan Galette, Tomato & Olive Ragout, Grilled Asparagus, Gremolata

Mushroom Bourginon Pithivier
Hasselback Potatoes, Cream Spinach & Leeks

Chateaubriand to Share - £10pp Supplement
Braised Brisket Mac & Cheese, Bourbon & Green Peppercorn Sauce, Garlic Green Beans, Crispy Onion Rings

Dessert

Dark Chocolate & Cherry Fondant
Malted Milk Ice Cream, Chocolate Soil

Lemon & Vanilla Cheesecake [n]
Lemon Curd, Meringue, Pistachio Crumb, Lemon Sorbet

Classic Treacle Tart
Orange Curd, Mascarpone Ice Cream

Artisan Cheeseboard to Share
Chutneys, Rustic Bread & Crackers, Celery & Grapes, Fig & Walnut Salami



£65 Per Person

n: Contains Nuts | gf: Gluten Free | df: Dairy Free | vgo: Vegan Option - Please Specify | v: Vegetarian | gfo: Gluten Free Option
We may be able to adapt your dish - please ask

Our food is prepared in areas where cross contamination may occur. Our menu descriptions do not include all ingredients.
It is important you notify us of any allergies or intolerance before ordering. 100% of gratuities distributed to the staff