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## STARTER PLATES

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HOUSE SMOKED SALMON, RADISH & SORREL

CONFIT CHICKEN TERRINE, FIG, PAK CHOI AND TOASTED BRIOCHE

KING SCALLOPS, CAULIFLOWER, CAPERS & PESTO

HAND PICKED CRAB, GRANNY SMITH APPLE AND FERMENTED CUCUMBER

BURRATA HERITAGE TOMATO AND BUTTERMILK (V)

HOMEMADE SOUP (VG)

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## MAIN PLATES

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ROASTED LAMB RUMP, WINTER CHANTERELLE & MINT

CORN FED CHICKEN BREAST, BEETROOT, POMME ANNA

SIRLOIN OF BEEF, SALSIFY, KALE & ARTICHOKE

PAN SEARED COD, POTATO, CELERIAC AND APPLE

SCOTTISH SEA TROUT, PICKLED WILD GARLIC, RADISH AND MUSSELS

WILD MUSHROOM RISOTTO WITH PICKLED CHANTERELLE AND ONION

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## DESSERT PLATES

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GOOSEBERRY BAKEWELL TART, ERISKA CHANTILLY

DULCE DE LECHE TIRAMISU, COFFEE ICE CREAM

ALMOND AND BLACKBERRY CAKE, CARAMEL ICE CREAM

CHOCOLATE AND CHERRY BROWNIE (GF)

CHEESE AND BISCUITS (GF AVAILABLE)



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## EXTRA PLATES

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HARISSA CHANTENAY CARROTS (VG) 6

BUTTERED NEW POTATOES (V) 6

TENDERSTEM BROCCOLI AND LEMON OIL (VG) 7

TRUFFLE AND PARMESAN CHIPS (V) 7

BABY GEM, BLUE CHEESE DRESSING (V) 6

3-course £75 per person

Allergy Information: Our food may contain one or more allergens. We use nuts in our kitchens and some dishes. Please let us know in advance if you have any allergies so we can accommodate.