

LUNCH MENU

(Available Saturday 12pm to 1.30pm;
Friday and Saturday in December)

CANAPÉS

Leek / Trout / Corra Linn / Crab

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CELERIAC

Poached Oyster and Douglas Fir

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BEETROOT

Scallop and Cured Tart

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COD

Steamed with Dill and Dried Courgette

Or

TURBOT

Grilled with Kohlrabi and Woodruff
(Supplement £18)

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FALLOW DEER

Saddle with Pickled Parsnips and Beer

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CHEESE

(Additional Course £20)

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APPLE

Braeburn Tart with Crème Fraîche Ice Cream

£95 pp

CHEF'S TASTING MENU

(Available Tuesday to Saturday, Lunch and Dinner)

CANAPÉS

Leek / Trout / Corra Linn / Crab

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CELERIAC

Rémoulade with Poached Oyster and Douglas Fir

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BEETROOT

Scallop and Cured Beetroot;
Scallop Tartare with Golden Beetroot Dressing

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LOBSTER

Roasted Tail with Delica Pumpkin

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COD

Steamed with Dill and Dried Courgette

Or

TURBOT

Grilled with Kohlrabi and Woodruff
(Supplement £18)

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Fallow Deer

Saddle with Pickled Parsnips and Beer;
Shoulder with Black Parsnip

Or

PORK

Loin with Bacon and Girolles
(Supplement £15)

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CHEESE

(Additional Course £20)

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APPLE

Braeburn Tart with Crème Fraîche Ice Cream

£170 pp

SET MENU

(Available Tuesday to Thursday, Dinner)

CANAPÉS

Leek / Trout / Corra Linn

CELERIAC

Remoulade with Poached Oyster and Douglas Fir

Or

BEETROOT

Scallop and Cured Beetroot;
Scallop Tartare with Golden Beetroot Dressing

COD

Steamed with Dill and Dried Courgette

Or

FALLOW DEER

Saddle with Pickled Parsnips and Beer

Or

FIELD MUSHROOM

Saddle with Pickled Parsnips and Beer

APPLE

Braeburn Tart with Crème Fraîche Ice Cream

Or

CHEESE

(Supplement £10)

Three Courses

£80 pp