

LUNCH MENU

(Available Saturday 12pm to 1.30pm)

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 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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LAMB

Saddle with Grilled Lettuce and Coriander

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CHEESE

(Additional Course £20)

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BLUEBERRY

Tart with Lemon Verbena;

Blueberry Sorbet

£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 Braised Fennel

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COD

Steamed with Dill and Dried Courgette

Or

TURBOT

Grilled with Kohlrabi and Woodruff

(Supplement £18)

~

LAMB

Saddle with Grilled Lettuce and Coriander;

Slow-Roasted Shoulder and Yoghurt

Or

PORK

Loin with Bacon and Girolles

(Supplement £15)

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CHEESE

(Additional Course £20)

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BLUEBERRY

Tart with Lemon Verbena;

Blueberry Sorbet

£160 pp

SET MENU

(Available Tuesday to Thursday, Dinner)

CANAPÉS

Leek / Trout / Corra Linn

CELERIAC

Chilled with Oyster and Elderflower;

Buttered with Bacon Dumpling

Or

BEETROOT

Scallop and Cured Beetroot;

Scallop Tartare with Golden Beetroot Dressing

COD

Steamed with Dill and Dried Courgette

Or

LAMB

Saddle with Charred Baby Gem and Coriander

Or

FIELD MUSHROOM

Roasted with Grilled Lettuce and Coriander

BLUEBERRY

Tart with Lemon Verbena;

Blueberry Sorbet

Or

CHEESE

(Supplement £10)

Three Courses

£70 pp