

## LUNCH MENU

(Available Saturday 12pm to 1.30pm)

### CANAPÉS

Leek / Trout / Corra Linn / Crab

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### PEAS

Chilled with Oyster and Elderflower

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### BEETROOT

Scallop and Cured Tart

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### COD

Steamed with Dill and Dried Courgette

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### LAMB

Saddle with Grilled Lettuce and Coriander

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### CHEESE

(Additional Course £20)

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### CHERRY

Tart with Lemon Verbena;  
Cherry Sorbet

£95 pp

## CHEF'S TASTING MENU

(Available Tuesday to Saturday, Lunch and Dinner)

### CANAPÉS

Leek / Trout / Corra Linn / Crab

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### PEAS

Chilled with Oyster and Elderflower;  
Buttered with Bacon Dumpling

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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)

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### 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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### CHERRY

Tart with Lemon Verbena;  
Cherry Sorbet

£160 pp

## SET MENU

(Available Tuesday to Friday, Dinner)

### CANAPÉS

Leek / Trout / Corra Linn

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### PEAS

Chilled with Oyster and Elderflower;  
Buttered with Bacon Dumpling  
Or

### BEETROOT

Scallop and Cured Beetroot;  
Scallop Tartare with Golden Beetroot Dressing  
Or

### POTATO

Pomme Anna with Preserved Potato Sauce

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### COD

Steamed with Dill and Dried Courgette  
Or

### LAMB

Saddle with Grilled Lettuce and Coriander  
Or

### FIELD MUSHROOM

Roasted with Grilled Lettuce and Coriander

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### CHERRY

Tart with Lemon Verbena;  
Cherry Sorbet  
Or

### CHEESE

(Supplement £10)

Three Courses

£70 pp