



## Lunch Menu

2 courses £12.5

3 courses £15.5

Main course only £11.0

### STARTERS

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Confit cod, coconut, lemon, granola, mushrooms

Cauliflower soup, crème fraiche, pumpkin seeds

Scottish strawberries, charred halloumi, pea shoots,  
balsamic dressing

### MAINS

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Confit duck leg, carrot & coconut purée, puy lentils

Roasted summer vegetable tart+

Salmon fillet, fennel, tarragon, tomato risotto

Chicken breast, peas á la francaise, olive tapenade

### SIDES

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Hand cut chips/Garlic chips/Truffle mayo & parmesan chips 4/4/4.5

Jersey Royal potatoes, herb butter 4.0

Warm bulgar wheat salad, pomegranate, lemon, parsley 4.0

Asparagus, truffle, parmesan 5.0

A 10% service charge will be added to tables of 8 & over



## DESSERT

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Vanilla panna poached berries, elderflower sorbet

Milk chocolate mousse, passion fruit, pecans

Cookie or Brownie ice cream

Raspberry & thyme or strawberry sorbet

Selection of cheeses, oatcakes, quince, pickled grapes  
(£4 supplement)

Selection of homemade petit fours, with tea or coffee

ALL OF OUR DISHES ARE MADE FRESH TO ORDER, PLEASE ALLOW TIME FOR CERTAIN ITEMS.  
PLEASE INFORM YOUR SERVER IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES