



Lunch Menu

2 courses £12.5

3 courses £15.5

Main course only £11.0

STARTERS

Chicory, Strathdon Blue, candied walnuts, apple

Carrot, orange & coconut soup, crème fraiche

Smoked ham hock, onion jam, pickles, toasted focaccia

MAINS

Chicken breast, peas, diced potato, celeriac puree,
black pudding

Mackerel niçoise, soft egg

Cod, pancetta, mussels, cauliflower puree, broccoli

Shiitake mushroom risotto, broad bean & truffle oil

SIDES

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

Ratte potatoes, herb butter 4.0

Heirloom tomato salad 4.0

Roasted courgette & squash, garlic, chilli 4.0

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



DESSERT

Cheese cake mousse, pumpkin, cinnamon

Vanilla panna cotta, plum, ginger crumble

Plum & anise *or* yoghurt ice cream

Passionfruit sorbet *or* raspberry & thyme 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