

SUNDAY LUNCH MENU

STARTERS

Soup

Roast vine tomato - red pepper - tapenade, croutons

Risotto

Celeriac – Jerusalem artichoke – Parmesan

Parfait

Chicken liver - mango chutney - ciabatta toast

Scallops

hand dived – fennel - bouillabaisse

£10 Supplement

MAINS

Scotch Beef

Slow roast scotch beef - Yorkshire pudding - red wine gravy

Hake

Pan fried - chunky sauce vierge

Chicken

Corn fed chicken stuffed with haggis - whisky - peppercorn sauce

Mushroom Pie

pickled shimeji - roast maitake

All served with family style bowls of all of the below

Herb roast potatoes

Creamed potatoes, crispy onions

Maple glazed carrots

Cauliflower cheese

DESSERTS

Set custard
Tonka bean - rhubarb

Sticky Toffee Pudding
Butterscotch – clotted cream ice cream

Meringue
lemon sponge - lemon namelaka - lemon sorbet

Cheese
Mull cheddar - chutney - grapes - oatcakes
£9 Supplement

£ 28.00 TWO courses / £ 34.00 THREE courses

WINE FLIGHT

£25 per person
All glasses are 125ml

Starter / Ant Moore Signature Series, Marlborough Sauvignon Blanc, New Zealand

Main Course / Bordeaux Supérieur, Château des Antonins, France

Dessert / Lions de Suduiraut Sauternes, France

EOLAS

Food and Beverage intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients.

We cannot guarantee that any food or beverage item sold is free from traces of allergens.

Please note, a discretionary 10% service charge is added to all bills.