

Set Lunch Menu
2 Courses £27

STARTERS

- Roasted butternut & sage soup, spiced crème fraîche
Baby artichokes, truffle potatoes, turnips, tarragon mayonnaise
Potted Chalk stream trout, pickled cucumber, dill & rye

MAINS

- Pan-fried Skrei cod, croquette, roasted salsify & parsley sauce
Dry-aged beef burger, bacon & bourbon jam, smoked garlic mayonnaise, gherkins, iceberg lettuce
Cauliflower & blue cheese pie, chive mash, caramelised walnuts

SIDES £4.5

- Braised red cabbage
Apple & kohlrabi slaw, smoked hazelnuts
Purple sprouting broccoli
Bone marrow mash
Fries, plain or with truffle & parmesan

Set Lunch Menu
3 Courses £31

STARTERS

Roasted butternut & sage soup, spiced crème fraîche

Baby artichokes, truffle potatoes, turnips, tarragon mayonnaise

Potted Chalk stream trout, pickled cucumber, dill & rye

MAINS

Pan-fried Skrei cod, croquette, roasted salsify & parsley sauce

Dry-aged beef burger, bacon & bourbon jam, smoked garlic mayonnaise, gherkins, iceberg lettuce

Cauliflower & blue cheese pie, chive mash, caramelised walnuts

SIDES £4.5

Braised red cabbage

Apple & kohlrabi slaw, smoked hazelnuts

Purple sprouting broccoli

Bone marrow mash

Fries, plain or with truffle & parmesan

PUDDINGS

Spiced chocolate ganache, chocolate shortbread, passion fruit mousse

Lemon meringue tart, cream

Custard baked brioche, forced rhubarb, yoghurt ice cream

Set Menu | £39

STARTERS

- Roasted butternut & sage soup, spiced crème fraîche
- Baby artichokes, truffle potatoes, turnips, tarragon mayonnaise
- White Park beef tartare, bone marrow, beef fat toast

MAINS

- Poached Chalk steam trout, cauliflower, sprouts, dill, crème fraîche
- Trecorras Farm kid goat, red cabbage, baked Gortnamona cheese, beetroot & sorrel
- Heritage carrots, grilled fennel, rum raisins, radicchio, blood orange dressing

PUDDINGS

- Spiced chocolate ganache, chocolate shortbread, passion fruit mousse
- Lemon meringue tart, cream
- Custard baked brioche, forced rhubarb, yoghurt ice cream

Set Menu 2 £46

STARTERS

- Roasted butternut & sage soup, spiced crème fraîche
- Baby artichokes, truffle potatoes, turnips, tarragon mayonnaise
- White Park beef tartare, bone marrow, beef fat toast
- Potted Chalk stream trout, pickled cucumber, dill & rye

MAINS

- Poached Chalk steam trout, cauliflower, sprouts, dill, crème fraîche
- Millers of Speyside beef sirloin, braised brisket, caramelised parsnip, glazed shallots
- Trecorras Farm kid goat, red cabbage, baked Gortnamona cheese, beetroot & sorrel
- Heritage carrots, grilled fennel, rum raisins, radichio, blood orange dressing

PUDDINGS

- Spiced chocolate ganache, chocolate shortbread, passion fruit mousse
- Lemon meringue tart, cream
- Custard baked brioche, forced rhubarb, yoghurt ice cream

Sunday Set Menu £39

STARTERS

Roasted butternut & sage soup, spiced crème fraîche

Baby artichokes, truffle potatoes, turnips, tarragon mayonnaise

Potted Chalk stream trout, pickled cucumber, dill & rye

MAINS

Millers of Speyside dry-aged beef sirloin

Salt marsh lamb

Served with traditional trimmings & seasonal vegetables

Roasted Jerusalem artichokes, crushed sweet potato, charred broccoli, Wiltshire truffle

PUDDINGS

Spiced chocolate ganache, chocolate shortbread, passion fruit mousse

Lemon meringue tart, cream

Custard baked brioche, forced rhubarb, yoghurt ice cream