

Set Lunch Menu
2 Courses £27

STARTERS

Roasted butternut & sage soup, spiced crème fraîche

Fivemiletown goat's cheese mousse, heritage beetroots, salsify & rye bread

Devon crab, celeriac, Granny Smith puree & juniper marinated blackberries

MAINS

Pan-fried hake, roasted beetroot, kale, sweet & sour dill dressing

Lyons Hill Farm venison pie, roasted celeriac mash

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

SIDES £4

Braised red cabbage

Watercress, Fivemiletown goat's cheese, balsamic dressing

Roasted rainbow carrots, chard, pickled grapes, hazelnuts

Tenderstem broccoli

Bone marrow mash

Fries, plain or with truffle & parmesan

Set Lunch Menu
3 Courses £31

STARTERS

Roasted butternut & sage soup, spiced crème fraîche

Fivemiletown goat's cheese mousse, heritage beetroots, salsify & rye bread

Devon crab, celeriac, Granny Smith puree & juniper marinated blackberries

MAINS

Pan-fried hake, roasted beetroot, kale, sweet & sour dill dressing

Lyons Hill Farm venison pie, roasted celeriac mash

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

SIDES £4

Braised red cabbage

Watercress, Fivemiletown goat's cheese, balsamic dressing

Roasted rainbow carrots, chard, pickled grapes, hazelnuts

Tenderstem broccoli

Bone marrow mash

Fries, plain or with truffle & parmesan

PUDDINGS

Baked apple terrine, caramelised puff pastry, mint mousse, blackberry ice cream

Dark chocolate panna cotta, rum raisins, hazelnuts, banana sorbet

Sticky malt & date pudding, roasted pear, fig ice cream

Set Menu | £39

STARTERS

Roasted butternut & sage soup, spiced crème fraîche

Fivemiletown goat's cheese mousse, heritage beetroots, salsify & rye bread

White Park beef rillettes, pickled plums, cocoa nibs & sourdough

MAINS

Pan-fried fillet of cod, crushed sweet potato, roasted ceps & tenderstem broccoli

Castlemead chicken, Pink Fir potatoes, baby artichokes, chervil sauce, onion ash

Smoked cauliflower, truffle potatoes, black cabbage & glazed shallots

PUDDINGS

Baked apple terrine, caramelised puff pastry, mint mousse, blackberry ice cream

Dark chocolate panna cotta, rum raisins, hazelnuts, banana sorbet

Sticky malt & date pudding, roasted pear, fig ice cream

Set Menu 2 £46

STARTERS

Roasted butternut & sage soup, spiced crème fraîche

Fivemiletown goat's cheese mousse, heritage beetroots, salsify & rye bread

White Park beef rillettes, pickled plums, cocoa nibs & sourdough

Juniper cured Chalk stream trout, horseradish, pomegranate & dill

MAINS

Pan-fried fillet of cod, crushed sweet potato, roasted ceps & tenderstem broccoli

Millers of Speyside beef sirloin, bone marrow mash, Jerusalem artichokes & kale

Castlemead chicken, Pink Fir potatoes, baby artichokes, chervil sauce, onion ash

Smoked cauliflower, truffle potatoes, black cabbage & glazed shallots

PUDDINGS

Baked apple terrine, caramelised puff pastry, mint mousse, blackberry ice cream

Dark chocolate panna cotta, rum raisins, hazelnuts, banana sorbet

Sticky malt & date pudding, roasted pear, fig ice cream

Sunday Set Menu £39

STARTERS

Roasted butternut & sage soup, spiced crème fraîche

Fivemiletown goat's cheese mousse, heritage beetroots, salsify & rye bread

Juniper cured Chalk stream trout, horseradish, pomegranate & dill

MAINS

Millers of Speyside dry-aged beef sirloin

Salt marsh lamb

Middle White pork

Served with traditional trimmings & seasonal vegetables

PUDDINGS

Baked apple terrine, caramelised puff pastry, mint mousse, blackberry ice cream

Dark chocolate panna cotta, rum raisins, hazelnuts, banana sorbet

Sticky malt & date pudding, roasted pear, fig ice cream