

Set Lunch Menu
2 Courses £27

STARTERS

Roasted butternut & sage soup, spiced crème fraîche

New season heritage beetroot, goat's curd, black olives, wild shoots

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

MAINS

Pan-fried cod, turnips, green beans, cod croquette, gooseberry relish

Trecorras Farm kid goat pie, whole grain mustard mash, fennel, goat's curd, gravy

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

SIDES £4

Butter beans, coriander, pine nuts

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

New season heritage beetroot, goat's curd, black olives, wild shoots

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

MAINS

Pan-fried cod, turnips, green beans, cod croquette, gooseberry relish

Trecorras Farm kid goat pie, whole grain mustard mash, fennel, goat's curd, gravy

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

SIDES £4

Butter beans, coriander, pine nuts

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

Valrhona chocolate & peanut mousse cake, banana, malted-milk ice cream

Sour cream & lime cheesecake, roasted peach, salted butter shortbread, lemon sorbet

Set Menu | £39

STARTERS

- Roasted butternut & sage soup, spiced crème fraîche
- New season heritage beetroot, goat's curd, black olives, wild shoots
- 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
- Valrhona chocolate & peanut mousse cake, banana, malted-milk ice cream
- Sour cream & lime cheesecake, roasted peach, salted butter shortbread, lemon sorbet

Set Menu 2 £46

STARTERS

Roasted butternut & sage soup, spiced crème fraîche

New season heritage beetroot, goat's curd, black olives, wild shoots

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

Lyme Bay mackerel tartare, cucumber gazpacho, smoked honey, borage flowers

MAINS

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

Millers of Speyside beef sirloin, aubergines, watercress, bone marrow Hollandaise

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

Valrhona chocolate & peanut mousse cake, banana, malted-milk ice cream

Sour cream & lime cheesecake, roasted peach, salted butter shortbread, lemon sorbet

Sunday Set Menu £39

STARTERS

Roasted butternut & sage soup, spiced crème fraîche

New season heritage beetroot, goat's curd, black olives, wild shoots

Lyme Bay mackerel tartare, cucumber gazpacho, smoked honey, borage flowers

MAINS

Millers of Speyside dry-aged beef sirloin

Norfolk Horn lamb

Middle White pork

Served with traditional trimmings & seasonal vegetables

PUDDINGS

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

Valrhona chocolate & peanut mousse cake, banana, malted-milk ice cream

Sour cream & lime cheesecake, roasted peach, salted butter shortbread, lemon sorbet