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Cream of wild mushroom soup, truffle croutons (Ve option available) Thyme and garlic roasted chicken terrine, sweetcorn mousse, fennel focaccia Salmon ballotine wrapped in soft herbs, dill fromage blanc, lemon gel (Ve option available) King prawn and crayfish cocktail, avocado, stout bread crisp

Mains

Roast rump of Scottish beef Roast chicken, herb and apricot stuffing Roasted cod Ioan, wild garlic creamed potato, salsify, champagne velouté Butternut squash, spinach and feta wellington (Ve) Roasts are served with duck fat, thyme and garlic roast potatoes, Yorkshire puddings, panache of vegetables, cauliflower cheese

Dessets

Blood orange and passionfruit pavlova, vanilla ice cream Salted chocolate fondant, hazelnut gelato, candied nut Warm apple pie, cinnamon ice cream, amaretto Anglaise Selection of British cheeses

Additional Sides - £5 each

Mixed greens | New potatoes | House salad | Honey glazed carrots | Triple cooked chips

2 courses £33.00

3 courses £42.00

Food Allergies & Intolerances: if you have any concerns relating to allergens or intolerances please speak to a member of our team prior to ordering. Whilst every precaution is taken to avoid cross-contamination we can't guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. All prices include VAT. A discretionary 12.5% service charge will be added to your bill.