

lunch

ADDITIONAL SPECIALS ON THE BOARD

2 courses £29.00

3 courses £35.00

STARTER

White Bean Velouté

Morteau Sausage, Celeriac, Watercress Pesto

Ballotine of Ham Hock & Chicken

Piccalilli, Dijon

Fondant of Loch Duart Salmon

Fennel, Cucumber, Dill

Pressing of Leeks & Roasted Celeriac

Toasted Hazelnut Dressing

Extra Bread £2.50 per portion

MAIN COURSE

Roasted Hispi Cabbage, Puy Lentils, Salsa Verde

Butternut Squash, Crispy Shallots

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared

Confit Leg of Barbary Duck

Dauphine Potato, Red Cabbage, Roast Parsnip

Scottish Haddock

Winter Vegetables, Chive Nage

DESSERT

Mango & Passion Fruit Mousse

Meringue, Mango Sorbet

Honey Crème Brûlée

Gingersnap Cookies

Dark Chocolate & Hazelnut Marquise

Caramelized White Chocolate Ice Cream

Selection of British Cheese

£4.00 Supplement

Extra Crackers £1.50 per portion