

A LA CARTE

| A GRAZE |

HAGGIS SCOTCH EGG, AIOLI | ROUGH-PUFF PARMESAN STRAWS | NOCELLARA OLIVES £5
MERSEA OYSTERS, LEMON, TABASCO, SHALLOT VINEGAR £2 EA

| TO START |

CULLEN SKINK £7
DICED POTATO, ONION & SMOKED HADDOCK

BUTTER POACHED LOBSTER TAIL £14
RAPESEED & JERSEY ROYAL POTATO SALAD, CHARRED LOCAL ASPARAGUS & RADISH, CITRUS DRESSING

ROAST PIGEON BREAST £8
BRAISED FENNEL, AMARETTI APPLE, SHAVED SUMMER TRUFFLE

PAN-FRIED SCOTTISH SCALLOPS £14
3-CORNERED LEEK, SAUTÉ CHANTERELLES, BROWN BUTTER CRUMB

FROMAGE DE TÊTE £8
TOMATO SALSA, CRISPY PIG'S EAR SALAD, SMOKED KETCHUP, PUFFED PORK

SPRING VEGETABLE TARTLET ^(V) £8
GOAT'S CHEESE, RASPBERRY VINEGAR CARAMEL

| TO FOLLOW |

BRAISED LAMB SHANK £22
WILD GARLIC POLENTA, TOASTED ALMOND, RED WINE JUS

PAN-FRIED HALIBUT £24
CREAMED WHITE BEAN & BACON, SAMPHIRE, CLAMS, PINK GRAPEFRUIT SABAYON

ROAST GRESSINGHAM DUCK BREAST £22
POTATO TERRINE, RED ONION, RHUBARB, CORN

PAN-FRIED SEA TROUT £20
ROAST CARROT, LOVAGE PESTO, SALT & VINEGAR PUFFED POTATO, CARROT VELOUTÉ

PRESERVED LEMON & BLACK OLIVE FALAFEL ^(V) £16
CATALAN ROASTED VEGETABLES, ROCKET SALAD

8oz FILLET OR 10oz RIBEYE £34
SERVED WITH A CHOICE OF BORDELAISE, STILTON, RED WINE JUS OR PEPPERCORN SAUCE
AND YOUR CHOICE OF 2 SIDES

SIDES

TRIPLE COOKED CHIPS | SKINNY FRIES | COMPRESSED TOMATO & RED ONION SALAD | £4
CHILLI, GINGER & LEMON TENDER STEM | PANACHÉ OF SEASONAL VEGETABLES |