

SET MENU

LUNCH - WEDNESDAY TO SATURDAY

20 FOR 2 COURSES/ 25 FOR 3 COURSES

DINNER - WEDNESDAY TO FRIDAY

£25 FOR 2 COURSES/ 30 FOR 3 COURSES

FOR THE TABLE

SCOTTS SOURDOUGH BREAD,
WHIPPED BUTTER & TAPENADE
5

MARINATED OLIVES (GF V VE)
5

STARTERS

ROASTED BEETROOT, GOATS CHEESE, CANDIED WALNUT, PICKLED PLUM & MOUNTAIN MINT

PICKLED HERRING, WARM RATTE POTATO, RED ONION & RADICCHIO

DUCK LIVER PARFAIT, SPICED DATE CHUTNEY, PETIT SALAD & COUNTRY BREAD

CLASSIC ATLANTIC PRAWN COCKTAIL

GRAVADLAX, CELERIAC REMOULADE, BROWN SOURDOUGH

MAINS

PETERHEAD COD, GRILLED OR BEER BATTERED, WALLY, TRIPLE COOKED CHIPS, GARDEN PEAS & TARTAR SAUCE

ROAST POULET FERMIER CHICKEN LEG, CELERIAC, PUMPKIN & GIROLLES

10 OZ RUMP STEAK, XO & WILD PEPPERCORN SAUCE, SALAD, FRIES (5 SUPPLEMENT)

WILD MUSHROOM RAGU, PAPPARDELLE, HAZELNUT, GREEN SAUCE, PECORINO

BEEF CHEEK BOURGUIGNON, BABY ONIONS, SMOKED BACON, PARIS CAP MUSHROOMS POTATO PUREE

PLEASE NOTE, ALL SAUCES ARE SERVED ON THE DISH

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED

PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY

**ALL SEAFOOD AND FISH DISHES ARE PREPARED BY OUR HEAD CHEF SCOTT PINSON TO DELIVER THE BEST QUALITY
HOWEVER WE CANNOT GUARANTEE THAT THERE ARE NO BONES OR SHELL IN THE FINISHED PRODUCT**