

Set Menu

STARTERS

Treacle Salmon

Whisky Gel | Apple | Buttermilk | Dill | Sourdough

Soup of the Day * (v)

Chef's Choice of Seasonal Soup

Haggis

Turnip | Swede | Potato Crisp | Fried Quail Egg

Celeriac (v)

Apple | Dates | Cream Cheese | Truffle | Chervil

MAINS

Smoked Haddock

Onion | Leek | Herb Crumb | Fondant Potato | Caviar | Cullen Skink Velouté

Lamb Rump *

Lancashire Hotpot | Beetroot | Carrot | Blackcurrant | Mint Sauce

Braised Blade of Beef *

Spinach | Bourguignon | Champ Mash

Beetroot Wellington (ve)

Beetroot Textures | Truffle Gel | Shimeji Mushrooms | Vegan Jus

DESSERTS

Fresh Fruit Platter *

Melon | Pineapple | Grapes | Kiwi | Plum | Sorbet

Galette des Rois

Crème Anglaise | Vanilla Ice Cream

Cranachan

Whisky Chantilly Cream | Raspberry | Biscuit | Oats

Pear Mousse

Blackberry Granita | Chocolate Gel | Meringue

Three British Artisan Cheeses (+£3.75 supplement)

Chutney | Quince Jelly | Artisan Biscuits | Grapes | Celery

Barkham Blue, Oxford Blue, Wigmore, Rosary Ash, Waterloo, Spenwood, Tunworth, Cropwell Bishop Stilton

Two courses, £28.00 | Three courses, £33.00

* – Gluten Free | (v) – Vegetarian | (ve) – Vegan

All items may contain traces of Nuts. If you have any concerns please contact your waiter.

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare.