



Tuesday 13th March
2 COURSES £19.50 || 3 COURSES £25
LUNCH

Olives || Almonds £4
Crumbled rye sourdough, raw butter £2
Coppa, Lonza, Cacciatora cinghiale £12
Truffled potato croquette £4
Devon Blue custard, beetroot, walnut £5
Smoked brill roe, pickled onion, citrus £5
Diver-caught scallop, truffle butter £12
Scottish langoustines, wild leek mayonnaise £12

STARTERS

Purple sprouting broccoli, bitter leaves, parmesan, egg
Mussel broth, potato, sea purslane, wild garlic
Black pudding agnolotti, wild garlic pistachio gremolata, smoked bacon stock

MAIN COURSES

Cauliflower, golden raisin, mustard seeds, peanut, pear
Cornish pollack, bagna cauda, monk's beard, onion powder
Rabbit leg, foie gras, morels, tarragon (£10 supplement)
Galloway mince, dripping toast, watercress
Middle White pork chop
Belted Galloway flat iron

SIDES

Confit potatoes £5.50 || Purple kale, Berkswell £5 || Round lettuce, buttermilk £4

SAUCES

Wild garlic & pistachio gremolata || Mushroom ketchup - £3 each

DESSERTS

Capezzana olive oil ice cream
Yorkshire forced rhubarb & sherry trifle
Malted chocolate, prunes, gingerbread, truffled white chocolate
Neal's Yard cheese, crackers, pear & date chutney £14

If you have any allergies or require information on any allergens relating to dishes on our menu please ask a member of the team for more information