



Saturday 21st April
2 COURSES £19.50 || 3 COURSES £25

LUNCH

SNACKS

Gordal olives £4 || Almonds £4
Crumbled rye sourdough, raw butter £2
Devon Blue custard, beetroot, walnut £4
Mangalitzza croquette, wild garlic mayonnaise £4
Smoked cod roe, pickled onion, citrus £5
Buffalo mozzarella, sea purslane, olive oil £8
Scottish langoustines, mayonnaise £12

STARTERS

Jersey Royals, Pecorino, chicory, Roscoff onion, burnt apple
Brown crab, fennel, dried scallop roe
Middle White pork & pistachio terrine, Kernel mustard
Cotswold Gold chicken, asparagus, morels, buckwheat, foie gras (£10 supplement)

MAIN COURSES

Wild garlic risotto, confit egg yolk, wild chervil, seeds & oats
Cornish haddock, white broccoli, crab bisque, trout roe
Galloway mince, dripping toast, watercress
Middle White pork chop
Belted Galloway bavette
Highland sirloin 350g (£21 supplement)

SIDES

Confit potatoes £5.50 || Round lettuce, buttermilk £4

SAUCES

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

DESSERTS

Capezzana olive oil ice cream
Butterscotch custard, kumquats, hazelnuts, brekkie ice cream
Rhubarb & almond tart, blood orange Chantilly
Neal's Yard cheese, crackers, fig & walnut 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