



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