



**Wednesday 16th May**  
**2 COURSES £19.50 || 3 COURSES £25**

**LUNCH**

**SNACKS**

Olives £4 || Almonds £4

Crumbled rye sourdough, raw butter £3.50

Smoked cod roe, radish, cured egg yolk £7

Chicken liver parfait, golden raisin, dried onion £4

Mangalitza croquette, wild garlic mayonnaise £4

Gull egg, spinach, chicken broth £6

Scottish langoustines, mayonnaise £14

**STARTERS**

Mozzarella, green olive, courgette, blackcurrant

Smoked eel custard, lemon rind, celery, Melba toast

Mangalitza belly bacon, chipotle, rocket

Middle White pork & pistachio terrine, Kernel mustard

**MAIN COURSES**

Wild garlic risotto, confit egg yolk, wild chervil, seeds & oats

Cornish pollack, lovage, pickled onion, mustard seed

Galloway mince, dripping toast, watercress

Middle White chop

Belted Galloway onglet

Cornish thornback ray, herb butter sauce, kale (£6.50 supplement)

**SIDES**

Confit potatoes £5.50 || Gem lettuce, caesar, radish £4

**SAUCES**

Basil gribiche || Salsa rossa - £3 each

**DESSERTS**

Fig leaf ice cream, prune syrup

Lemon curd, burnt meringue, elderflower

Madagascan chocolate, milk jam, caramelised white chocolate

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