



Starters

Haggis Terrine

*Smokey Bacon, Quail Egg
Green Bean, Apple and Wholegrain Mustard Salad, Swede Purée £8.95*

Sea Trout Trio

*Cured, Sweet Vinegar Marinade, Tartare
Sweetcorn Pana Cotta, Popcorn, Sweetcorn Salsa £8.5*

Pork Cheeks

Sultana Ragu, Pomme Purée, Baby Leeks, Caraway Juice £7.5

Goats Cheese and Butternut Squash Tart (v)

Beetroot textures garnish £6.95

Mains

Trio of Venison

*Fillet, Braised Haunch, Sausage
Cinnamon Red Cabbage, Red Currant Puy Lentils, Parsnip Crisps
Mixed Root Vegetable Puree, Port Reduction £22.95*

Pork Tomahawk

*Chorizo, Warm Brussel Sprout Slaw, Roasted New Potatoes
Cajun Cream £18.95*

Guinea Fowl Duo

*Breast, leg
Chestnut and Potato Cake, Kale, King Oyster Mushroom
Cherry Tomatoes, Chestnut Purée, Beef Jus £18.95*

Halibut Fillet

*White Bait Crumble, Mussels, Pancetta
Roasted Celery, Baby Carrots, Spring Onion Crushed New Potatoes
Lobster Bisque £21.95*

Smoked Haddock Kedgerree

Clams, Shallots, Peas, Poached Egg, Curried Rice, Pea Veloute £17.95

Polenta, Spelt and Pearl Barley (Vegan)

*Figs, Winter Vegetables, Spinach
White Mushroom and Shallot Sauce £13.50*

Sides - Chef's Potato £3 - Vegetable Panache £3 - Garden Salad £3