

STARTERS

Soup of the day, artisan sourdough* (vegan) & butter (v)
Garlic & chive fried gnocchi, orange & pickled fennel salad (vegan)
Cullen Skink, charred leek, garlic toast
Chicken liver parfait, red onion & chipotle chutney, melba toast

MAINS

Seared chicken breast, sun dried tomato pesto, sauteed baby potatoes, wilted spinach
Confit duck leg, smoked ham & butterbean cassoulet, tenderstem broccoli, chive crumb
Seatrout fillet, chestnut & parsnip risotto, shrimps, mangetout, chive butter
Chickpea pakora, curried cauliflower cous cous, peppers, spring onion & courgette, mango yoghurt, cumin cashews (vegan)

All mains served with roast potatoes & seasonal veg for the table (vegan)

DESSERTS

Warm apricot drizzle cake, apricot jam, pistachio whipped cream
Dark chocolate truffle torte, raspberry coulis, frozen raspberries (vegan)
Selection of Iain Mellis cheeses, chutney, grapes, wheat wafers*
Rocky road with peanut butter & strawberry jam ice cream

*All dishes naturally gluten free (bread/wafers substituted for gf)

This menu may be subject to seasonal and supplier changes at short notice
Pre-orders are required for parties of 8 or more, at least one week in advance