



3 CHOICE MENU

£42 PER PERSON

3 COURSE MENU. PRE ORDER REQUIRED FOR BOOKINGS EXCEEDING 20 PEOPLE.

STARTER

ROAST TOMATO SOUP

HOMEMADE FOCACCIA BREAD (V)

HERITAGE BEETROOTS

ROASTED & MARINATED BABY BEETROOTS, TOASTED NUTS & SEEDS, SHERRY VINEGAR & HONEY DRESSING WITH BARREL AGED FETA (V)

SMOKED SALMON

SCOTTISH SMOKED SALMON, AVOCADO, FENNEL & ROCKET SALAD

MAIN

FILLET OF BEEF

POTATO TERRINE, WILD MUSHROOM PUREE, ROASTED BABY ONIONS, BABY CARROTS & RED WINE JUS

ROAST COD LOIN

PICANTE CHORIZO & CHICKPEA STEW

WILD MUSHROOM RAVIOLI

HANDPICKED WILD MUSHROOMS, WHITE WINE & CREAM SAUCE

DESSERT

72% CHOCOLATE MOUSSE

SALTED CARAMEL MACARON AND HONEYCOMB ICE CREAM (V)

STICKY TOFFEE PUDDING

BUTTERSCOTCH SAUCE & VANILLA ICE CREAM (V)

CHEESE & BISCUITS

SELECTION OF CHEESES, HOMEMADE CHUTNEY, GRAPES, SALTED BUTTER & SELECTION OF BISCUITS (V)