

### *Starters*

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| Wood Pigeon, Toasted Chestnuts, Pickled Girolle Mushroom, Madeira Jus  | 9.5 |
| Smoked Haddock Chowder, Bacon Crisps                                   | 8.5 |
| Goats Cheese & Rainbow Beetroot Red Velvet, Fig & Green Chilli Jam (v) | 8.5 |
| Beef Fillet Carpaccio, Saffron Aioli, Parmesan Shavings                | 9   |
| Cauliflower & Blue Cheese Soup, Crushed Walnuts                        | 8   |

### *Main Plates*

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| Pork Chop, Braised Red Cabbage, Truffle Pomme Puree, Cider Reduction  | 22 |
| 8oz Aberdeen Angus Rib-Eye, Chunky Chips, Peppercorn Sauce  | 25 |
| Halibut Fillet, Saffron Potato, Baby Brown Shrimp, Lemon & Mint Beurre Blanc, Swedish Caviar                        | 25 |
| Wild Rabbit Roulade, Crispy Chicken Skin, Smoked Garlic Puree, Toasted Hazelnuts, Dark Chocolate & Chilli Reduction | 23 |
| Roast Baby Pumpkin, Black Quinoa, Caramelised Carrot & Parsnip Piccolo, Rainbow Chard (v/vegan)                     | 21 |



### *LUNCH MENU*

20% VAT included. A discretionary service charge of 12.5% will be added to your final bill. Dishes may contain nuts and other allergens. Please inform your server if you have an allergy.

Menu subject to availability & Seasonal Change