

April Menu

(subject to change)

Negroni 10 || Gls Veuve Fourny Blanc de Blancs Champagne 15.5 || Hepple gin & tonic 9

Nocellara olives 4
Salame Molinari 4.5
Wild Garlic Arancini + Goat's Curd and Honey 6
Kombu Crackers + Romesco 5

Sea bream tartare, kohlrabi, cucumber, dashi jelly, beer batter 16

Smoked eel chowder with Jersey Royals, globe artichokes and agretti, kombu, sourdough crisp 17

Confit guinea fowl thigh, hash brown, bitter leaf salad, pickled shallots, Parmesan 16

BBQ hispi cabbage, smoked potato foam, kombu seasoned shoestring fries, burnt tomato ketchup 15

Roast veal rump, purple sprouting broccoli with confit garlic, crispy anchovy, capers 32

Roast cod, shaved celeriac, hazelnut pesto, preserved lemon, wild garlic 35

Venison haunch and glazed shoulder, crushed Jerusalem artichoke, potato terrine,
pickled pear, red wine sauce 34

Pan roasted potato gnocchi, cavolo nero, chilli and hazelnut pesto, mushroom purée, Sinodun Hill 27

Sides: Roast Pink Fir potatoes | Winter greens 6 each

Chocolate pavé, sherry golden raisins, tuile, almond brittle ice cream 11

Crème fraiche tart, poached rhubarb, vanilla and rhubarb ripple ice cream 10

Brown butter cake, banana, espresso cream, chocolate sorbet 10

Soft serve ice cream with green apple, toffee sauce, caramelised puff pastry wafers 9

Sorbets: Rhubarb | Chocolate | Coconut 2.5 each

Madeleine (1) £2 | Madeleines (6) £10

Cheese Selection (3) £16 | (4) £19

Comté | Golden Cross | Gratin Blu | Fougères

We have vegan options on request. Please let us know when booking

Eau de Vie filtered still & sparkling water £1.5 per table

A 12.5% DISCRETIONARY SERVICE CHARGE WILL
BE ADDED TO YOUR BILL. PRICES INCLUDE VAT.

PLEASE INFORM US OF ANY ALLERGENS OR
DIETARY REQUIREMENTS BEFORE ORDERING.

Lorne