



Saturday Lunch Menu

FOR THE TABLE

Bread

Amuse Bouche

TO START

Jersey Royal & Leek Soup FRESH RICOTTA, CRISPY LEEKS AND CHIVE OIL

Home Hot-smoked Salmon CUCUMBER, WASABI AND AVOCADO SORBET, DILL

Confit Chicken, Smoked Ham Hock & Duck Liver Terrine ONION BRIOCHE

MAINS

Crispy Belly of Pork BUTTERNUT SQUASH, GARLIC CREAMED CABBAGE & BACON

Pan-Fried Line-Caught Cod SAFFRON RISOTTO, CHORIZO, FENNEL

Pumpkin Risotto PINENUT & FINE HERBS

TO FINISH

Sticky Date Pudding MUSCOVADO SAUCE, MILK SORBET

Blackberry Crème Brûlée WALNUT CRUMBLE, APPLE SORBET

3 Cambus O'May Cheeses OATCAKES, CELERY AND CHUTNEY (£4.50 Supplement)

2 Courses £26.00 or 3 Courses £33.00

PLEASE BE AWARE THAT OUR DISHES CONTAIN TRACES OF ALLERGENS. LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUESTS.

