

3 – COURSE Dinner menu

Starters

Chefs signature soup of the day with Artisan bread
Crayfish, guacamole and gem salad, garlic aioli, bruschetta
Ham hock and pea terrine, piccalilli, crackling
Buffalo mozzarella, cherry tomatoes, mixed seeds and basil pesto

Mains

Braised Scottish beef, honey roast carrots, creamed mash, shallot jus
Garlic and paprika chicken, leek, peas, parmesan gnocchi, jus
Teriyaki mackerel, egg noodle broth, vegetable dumpling
Charred cauliflower, smoked vegan cheddar and spinach risotto

Dessert

Sticky toffee pudding, toffee sauce, banoffee ice cream
Raspberry Eton mess, strawberry gel
Chocolate and coconut tart, chocolate chip ice cream
Selection of ice cream or sorbet

If you have an allergy or dietary requirement, please inform your server

Please note a 10% discretionary service charge will be added to your dinner bill. If you wish to remove the service charge, please do inform your server