

TO START

Salmon	17
Fingal's hot smoked salmon, dill cream cheese, cucumber relish, buckwheat blinis	
Ham	15
Ayrshire ham hough terrine, piccalilli, wild herb salad, ciabatta croutons	
Scallop	18
Orkney scallop, cauliflower purée, pickled samphire, chorizo jam	
Tomato	15
Isle of Wight tomatoes, The Buffalo Farm Scottish mozzarella, black garlic, rocket salad	

TO FOLLOW

Chicken	27
Corn fed chicken breast, braised leg croquette, green beans, foraged mushrooms, white wine sauce	
Bream	26
Fillet of sea bream, Shetland mussels, tenderstem broccoli, romesco, sauce mousseline	
Dumpling	22
Pecorino and potato dumpling, carrot and courgette spaghetti, confit shallots, watercress dressing	
Lamb	30
Rump of lamb, Jersey Royal potatoes, baby beetroot, broad beans, wild mint emulsion, red wine sauce	
Beef	40
Dry aged 12oz Sirloin, flat mushroom, fondant potato, vine cherry tomato, Béarnaise	

TO FINISH

Strawberry	12
Wye Valley strawberry mousse, white chocolate, clotted cream ice cream, meringue	
Apple	12
Apple tarte tatin, vanilla ice cream, rum-soaked golden raisins, butterscotch sauce	
Cheesecake	12
Mascarpone and pistachio cheesecake, Oakchurch cherry cremeux, macerated cherries	
Cheese	17
Artisan cheese selection, spiced fruit chutney, sourdough crackers	

A discretionary service charge of 10% will be added to your bill.

Please let us know if you have any specific dietary or allergen requirements and we shall be delighted to assist you. Please note our dishes are not produced in an allergen-free environment.