

Table d'hôte Menu

Soup

Roast butternut squash soup, potato gnocchi,
Criffel cheese and sage

Ham and Pheasant

Ham hough and pheasant pressé, pear purée,
pistachio, radish and baby watercress

Hake

Olive oil-poached hake fillet, parsley root,
preserved lemon quinoa, soft herb infusion

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Borders Beef

Slow cooked rump, braised oxtail with puff pastry,
parsnip purée and Anna potatoes

Skate Wing

Seared and poached skate wing, capers, smoked tomato
and lemon butter sauce

Mushroom

Chestnut mushroom and butternut squash open lasagne,
autumn truffle and aged parmesan

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Lemon

Lemon chibouste meringue and gratinated pink grapefruit

Rhubarb

New season rhubarb, yoghurt panna cotta and sablé
sandwich, lime and beetroot syrup, rhubarb sorbet

Rum Savarin

Rum savarin, roasted banana, dark chocolate ice cream
and coconut foam

3 Courses - £30