

# RHUBARB SET MENU

Lunch 3 courses for £45, Dinner 3 courses  
for £70

Smoked SEA TROUT mousse, spiced granary soda bread, blood  
orange, buttermilk, black olive

CELERIAC and TRUFFLE velouté, horseradish crème fraîche,  
compressed Granny Smith apple, truffle emulsion

Marinated BEETROOT, Vacherin Mont d'Or, aceto balsamico di  
Modena, extra virgin olive oil, pickled nashi pear, malted seed cracker

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Feather blade of SCOTCH BEEF en crouete, confit potato and carrot  
roulade, roast carrot and garlic purée,  
pickled carrot, sprouting broccoli

Pan-fried SEA BREAM fillet, Swiss chard with Gordal olive crumb,  
chestnut mushroom and anchovy duxelles, confit rates potato, lemon  
butter sauce

Barbecue hispi CABBAGE, maitake mushroom, mustard greens, sweet  
and sour farro grains, sriracha,  
tahini yogurt and dukkha

Roast rump of Scotch BEEF, roast potatoes, Yorkshire pudding, honey-  
roast vegetables  
(Available Sunday Lunch only, supplement £8.50)

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Classic CRÈME brûlée

CRÈME FRAÎCHE custard tart, passion fruit sorbet

VANILLA cheesecake, ginger nut, spiced Braeburn compôte

Dishes may change due to availability due to availability of produce and disruption to  
deliveries from our suppliers

Food Allergies: if you have a food allergy, please advise a member of staff before ordering so  
that we can advise you if your choice of dish includes any of the 14 key ingredients including  
celery, cereals, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame  
seed, soya and sulphur dioxide.