

P R E S T O N F I E L D



RHUBARB SET MENU

Lunch 3 courses for £45

Dinner 3 courses for £70

Seaweed and ponzu-cured SEA TROUT, dill emulsion, ponzu gel,
compressed cucumber, black bread

COCK-A-LEEKIE soup, corn-fed chicken boudin, leek emulsion,
Madeira-macerated prunes, rice cracker, chicken consommé

COURGETTE FLOWER stuffed with crowdie and cooked in crispy
tempura, courgette baba ganoush, lemon gel, pomegranate,
yellow courgette crisp

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Rump of Scotch Angus BEEF, potato and beef shin gratin,
pickled grelot onions, leek emulsion, spring greens, beef jus

Pan-roasted North Sea HAKE fillet, braised fennel, crushed pink fir
saffron potato's, 'nduja crumb, golden raisin caper and pine nut dressing

FALAFEL, cauliflower couscous with chimichurri, yellow ratatouille

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Classic CRÉME brûlée

LEMON TART with clotted cream ice cream

Vanilla CHEESECAKE, almond streusel and blueberry 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.