

RHUBARB SET MENU

3 courses Lunch £45 Dinner £65

Prestonfield's smoked SEA TROUT, fermented fennel,
spiced granary soda bread, buttermilk, shiso

Treacle-glazed WOOD PIGEON breast, beetroot tartare, goats' curd,
arbequina extra virgin olive oil

Roast PUMPKIN velouté, chestnut crème fraîche, golden raisins, seeds,
curry spices

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Roast rump of Tweeddale BEEF, braised featherblade in oats,
pommes purée, dripping roast parsnips, butter poached leek,
kale, red wine jus

Fillet of North Sea HAKE, saffron potato rouille, roasted salsify,
charred cucumber, Grénobloise garnish, Marsala wine jus

Confit ONION SQUASH, bulgar wheat, smoked yogurt,
preserved lemon dressing, chicory salad

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

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LEMON Tart, passion fruit sorbet

CRÈME Brûlée

DULCE DE LECHE mascarpone mousse,
toasted sunflower seeds with pear and tonka bean sorbet

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.