

Rhubarb Set Menu

Lunch 2 courses £22, 3 courses £29, Dinner 3 courses £38

Beetroot-cured SALMON, smoked salmon brandade, pumpernickel, horseradish, buttermilk, dill

Chestnut MUSHROOM velouté, Munster tarte flambé

All spice roast CELERIAC, Époisses, lovage, crab apple, Marc de Bourgogne, hazelnuts

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Roast Scabster PLAICE fillet, hazelnut crust, mushroom gnocchi, spiced pumpkin, salsify, sea radish

Seared VEAL liver and onion, Arran mustard mash, lime jus

Tweeddale BEEF carbonnade, English mustard dumplings, rosemary mash, Granny Smith apples, crispy cinnamon onions, watercress

Heritage CARROT, spiced gnocchi, carrot & cardamom purée, raita dressing

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DARK CHOCOLATE and redcurrant fondant, peanut butter ice cream

Cox's Pippin APPLE, hazelnut crumble, candied ginger ice cream, Dirleton plum jam

Baked sour cream cheesecake, BLACKCURRANT, spiced pear sorbet

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 allergens including celery, cereals, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seed, soya and sulphur dioxide.