

Rhubarb Set Menu

Lunch 2 courses £25, 3 courses £30

Dinner 3 courses £40

Prestonfield smoked SALMON, marinated beetroot, Granny Smith apple, wasabi buttermilk, dill oil

Slow-cooked Copper Maran EGG, smoked ham and lentil soup, aged Parmesan, gremolata dressing

Truffle-dressed WINTER ENDIVES, pickled shallots, olive oil goat's curd, allspice filo wafers, candied hazelnuts

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Slow-cooked Speyside OX CHEEK, bone marrow mash, roast onion, kalettes, thyme and parsley pesto

COD fillet, lemon crushed potato, sprouting broccoli, samphire ravigote sauce

Soy-glazed king oyster MUSHROOM, roast celeriac, pearl barley, sweet garlic, mushroom crumb

Roast rump and sirloin of Scotch BEEF, roast potatoes, Yorkshire pudding, honey-roast vegetables **(Supplement £6 available Sunday only 12.30pm – 3pm)**

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DARK CHOCOLATE and praline brownies, crème fraîche ice cream, lime confit

APPLE and GINGER crumble, Granny Smith apple and cider sorbet, rhubarb gel

Muscovado CREME BRÛLÉE, candied orange and blackcurrant bran scone

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.