

Dunkeld Smoked Salmon Rillette, Horseradish & Dill Lemon, creme fraiche, toast

Mimosa Salad Lambs lettuce, chopped egg, salad cream, croutons

Salami Sticks Pork, chilli & fennel 5.5

Linguine with Wild Venison Ragu Aged Parmesan

Wild Garlic Chicken 'Kiev' Braised peas, grain mustard sauce

Roast Scottish Seatrout Suffolk gem, fennel and orange salad Crispy Portobello Mushroom Tacos Avocado chopped salad, smoked-chilli mayo

Autumn Berries with White Chocolate & Yoghurt Ganache Orange and sesame tuile 13.5

Lemon Meringue Tart Candied Amalfi lemon, lemon verbena 12.75 Sticky Toffee Pudding
Toffee and Jamaican rum sauce,
Cornish clotted cream
13.75

## SIDES

## Vegetables & Salad

Bashed neeps, swede, carrot & black pepper 6.5
Creamed spinach with black truffle 12
Broccoli with shallots & anchovy butter 8
Sautéed garlic mushrooms, parsley & breadcrumbs 7.5
Rocket salad, shaved parmesan & mustard dressing 9
Green leaf salad 6.5
Sautéed spinach 8

## Potatoes

Thick-cut chips 6.95 New potatoes, parley & garden mint 7 Truffle, rosemary & Parmesan chips, truffle aioli 10 Mashed potatoes, Somerset butter, dulse 7

As everything is cooked to order please allow good time. If you have a limited amount of time available to enjoy your meal please inform a member of staff before you order. If you have any allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. All prices include VAT of the current rate.

A discretionary 13.5% service charge will be added to your bill.