

Evening Menu – July 2018

On Arrival

Rye, Treacle & Caraway Bread | *spiced butter, sea salt*

Starters

Pea Soup / Ham Hough | *mangetout* £5.50 / £6.50

Country Paté | *oatcakes, piccalili, pickled mustard seeds, cornichons* £6.50

Hot Smoked Salmon | *charcoal pancake, whisky jelly, lemon crowdie, pea shoots* £7.00

Courgette Salad | *cucumber, lemon, dill, tonic gel* £6.50

Wood Pigeon Breast | *plum sauce, caramelised plum, granola* £7.50

Mains

Tomato Consommé | *house-dried tomatoes, basil, croutons, crowdie panna cotta* £15.00

Cod | *pea purée, pea mash, shoestring fries, tartare sauce, seaweed powder* £20.00

Venison Loin | *red cabbage slaw, beetroot purée, beetroot crisp, blackberries, red wine jus* £22.00

Mussels | *shallots, white wine sauce, parsley* £17.00

Lamb Chump | *potato fondant, broadbeans, pea pancake, pea shoots, red wine jus* £20.00

Venison Stew | *seasonal greens, chips* £14.00

Sides | *seasonal greens / salad / chips* £3.00

Cheese

Glazed Brie | *oatcake crumb, celery, cucumber granita, quince paste* £6.95

Desserts

Macerated Strawberries | *meringue, strawberry purée, strawberry jelly, strawberry ice-cream* £6.95

Whisky Panna Cotta | *raspberry jelly, oat brittle, raspberry sorbet, honey Madeleine* £6.95

Dark Chocolate Delice | *chocolate crumb, mint ice-cream, mint crisp* £6.95

Bread & Butter Pudding | *custard, caramel* £6.95

Digestif

Tea & Coffee / Liqueur Coffee | *Scottish confections* £3.50 / £5.50