

DINNER MENU

2-courses £65.00

3-courses £80.00

Snacks

OUR BREAD
Hendo's butter

To Start

BEETROOT
chewy, pickled, salt baked, glazed,
Winslade custard

BABY CARROTS
carrot & cumin chutney, chervil pesto & labneh

ORKNEY HAND DIVED SCALLOP
roasted pumpkin, pumpkin puree
butter curry sauce
(£5 supplement)

SMOKED HADDOCK
leek compote, 'Welsh rarebit'

To Finish

BRAMLEY APPLE SPONGE
honey caramel, Chantilly cream

"PEACH MELBA"
roasted French peaches, Breton sable, almonds
vanilla crèmeux, raspberry sorbet

BLACKBERRY & LEMON
muscovado sponge, blackberries, lemon curd
brown sugar & blackberry ripple ice cream

To Follow

CORNISH LEMON SOLE
confit potatoes, white wine & courgettes

CHICKEN CHASSEUR
girolles, romanesco, chicken fat mash

HEN OF THE WOODS MUSHROOM
potato terrine, Grelot onions
peppercorn sauce

SCOTTISH VENISON PAVÉ
potato fondant, pear chutney, parsnip puree,
Venison 'Bolognaise'

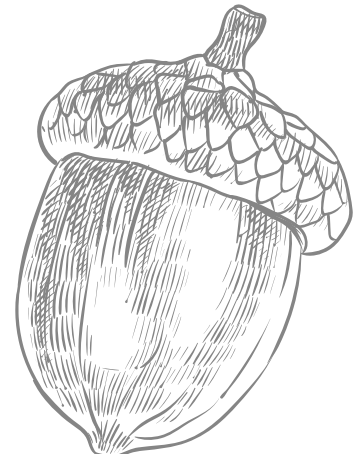
Alistair's wine recommendation
Nebbiolo doc 2023,
Langhe
Barbaresco - Italy
125ml £14.00
250ml £27.00

Side Dishes - £7.00

CAULIFLOWER
Quickes cheddar, toasted sunflower seeds

PARSNIPS
Piccolo parsnips, honey glaze

POTATOES
crispy potatoes, braised onions & garlic



PLEASE MAKE OUR TEAM AWARE OF ANY
DIETARY REQUIREMENTS OR ALLERGIES

PLEASE NOTE A DISCRETIONARY
12.5% SERVICE CHARGE
IS ADDED TO ALL FOOD & DRINK