

SUNDAY LUNCH MENU

OUR BREAD & HENDOS BUTTER

TO START

ENGLISH ASPARAGUS

goats curd, garden herbs & chicken skin

CURED WILD SEA TROUT

dill, horseradish & buttermilk

PEA VELOUTE

slow poached Arlington White egg, sourdough & rapeseed

TO FOLLOW

SLOW ROAST HIGHLAND WAGYU BEEF

Yorkshire pudding, horseradish sauce & beef fat carrot

ISLE OF GIGHA HALIBUT

young leeks, pomme puree & Gusbourne sauce

YUKON GOLD POTATO GNOCCHI

tomato, courgette & basil

OPTIONAL CHEESE BOARD -£16pp

TO FINISH

PISTACHIO CAKE

apricot, crème fraiche & olive oil

BULLION CHOCOLATE

banana, miso & peanut

BAKED VANILLA CHEESECAKE

Yorkshire rhubarb & ginger

2-courses - £34

3-courses - £42