

SUNDAY LUNCH MENU

OUR BREAD

Henderson Relish butter

TO START

CHICKEN LIVER PARFAIT

apple & grape chutney, sourdough toast

CURED LOCH DUART SALMON

dill mayonnaise, yoghurt granita & smoked belly

ISLE OF WIGHT TOMATOES

seed cracker, tomato essence, lovage pesto & goats curd

TO FOLLOW

SLOW ROAST HIGHLAND WAGYU BEEF

Yorkshire pudding, beef fat roast potatoes & beef fat carrot

ISLE OF GIGHA HALIBUT

brown shrimp butter ravioli, beurre blanc

SUMAC SPICED BUTTERNUT SQUASH

cous cous, courgette fritter, saffron yoghurt & tagine sauce

OPTIONAL CHEESE BOARD -£16pp

TO FINISH

ENGLISH CHERRY PARFAIT

almond milk gel & tarragon meringue

BULLION CHOCOLATE DELICE

strawberry sorbet, honeycomb

WARM TREACLE TART

clotted cream

2-courses - £34

3-courses - £42