

December Set Menu

3 courses for £36

Wednesday 5pm-5:45pm - Thursday, Friday & Saturday 12pm-2pm & 5pm-5:45pm

We are committed to offering top-quality local ingredients, carefully selected and sourced from trusted suppliers and foragers to guarantee the highest standards of quality and sustainability. Our suppliers are hand-picked to match our values and adhere to our stringent criteria for creating outstanding products.

A starter or dessert can be substituted for a drink - please ask your server for daily options

Starters

English brie arancini, cranberry and cinnamon spiced relish

Beetroot and Hepple gin cured trout, dill, creme fraiche

Jerusalem artichoke soup, pomegranate and sprout salsa

Mains

Roasted turkey roulade with all the trimmings

Pappardelle, spinach, sprouts, gorgonzola, chestnuts

Slow cooked duck leg, creamy polenta, caponata

Scottish salmon, fennel, Jerusalem volute, salmon caviar

Sweet

Pistachio panettone pudding, vanilla ice-cream

Roasted chicory, local honey mascarpone

Christmas pudding, brandy sauce, cranberry & orange compote

*Please let us know if you have allergies or dietary needs so we can make suitable suggestions.
A discretionary service charge of 12.5% will be added to your bill.*