

3-courses £35

SNACKS

CHEESY POLENTA CROQUETAS ② ③ 2pc 8 black truffle mayo

CORN 'RIBS' @ 8 8 black garlic & fermented chilli **HOUSE BREAD 4** 7 spiced butter

choose one from each section

APPLE & CANDIED PECAN SALAD **⊘** HAGGIS CROQUETTES

blue cheese, mixed leaves, balsamic dressing

brown sauce

BUFFALO CAULIFLOWER BITES • (?)

ranch dressing

TRUFFLE & BURRATA RAVIOLI 🕢

parmesan

PULLED PORK BURGER

brioche bun, chipotle BBQ sauce, coleslaw, homemade pickles

COD FILLET

beurre blanc, parsley, capers, sea herbs

ROASTED BRONZE TURKEY

sprouts, parsnips, gravy

DESSERT

LEMON POSSET •

cardamom shortbread

CHOCOLATE GANACHE 3

sesame ice cream, chocolate soil

ICE CREAM *⊗* **& SORBET** *⊘* **SELECTION**

SIDES

FRENCH FRIES • 5.5

ROASTED BRUSSELS & CHESTNUTS 8

maple syrup, squash, crispy sage

HONEY BAKED CARROTS • 7

almonds, greek yoghurt, salsa verde

Corporate Chef Maxwell Terheggen

Gluten Free Vegetarian Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.

All prices include VAT. A discretionary 12.5% service charge will be added to the bill.