

Sunday Lunch

2 Courses £38 3 Courses £45 Served 12-3.30pm

For The Table

Seeded Sourdough, Blackthorn Salted Butter £6.50

Buttermilk Chicken Thighs, Fermented Chili Mayo £8.50

Haggis Snags, Wholegrain Mustard £7.50

Fried Squid. Lemon & Black Pepper £8.00

To Start

Local Cheese Dumpling, Potato & Wild Garlic Soup

Ham Hock Terrine, Pickled Garden Vegetables, Toasted Sourdough

Trout Gravlax, Horseradish, Seeded Crackers

To Follow

Dry Aged Beef, Yorkshire Pudding, Red Wine Sauce

Mushroom Wellington, Mushroom Ketchup, Onion Jus

Grilled Seasonal Fish, Herb Butter Sauce

All served to share for the table

Roast Potatoes, Truffled Cauliflower Cheese, Garden Vegetables

To Finish

Our Sticky Toffee Pudding, Treacle Butter Scotch, Vanilla Ice Cream
Ice Cream Sundae, Seasonal Fruits, Caramel Wafers
Wedge Of Local Cheese, Apple Chutney, Oat Cakes

