

## TO SHARE

Warm Seeded Sourdough Bread, Cultured Butter (Dairy, Gluten, Nuts, Soya)	£7.00
Marinated Olives	£3.50
(Sulphur Dioxide)  Buttermilk Chicken, Fermented Chilli Mayo (Dairy, Gluten, Soya, Sesame)	£10.50
Crispy King Prawns, Wasabi & Lime	£9.00
(Mustard)  TO BEGIN	
Goat Curd Tortellini, Butternut Velouté, Toasted Seeds	£12.50
(Dairy, Gluten)	
Local Crab Tart, Apple, Moilee Sauce, Coriander (Dairy, Gluten)	£16.50
Pine Cured Trout, Yuzu, Seaweed, Buttermilk (Dairy, Sesame)	£14.00
Pressed Ham Hock, Carrot Pickle, Smoked Mustard (Mustard, Sulphur Dioxide)	£12.00
Grilled Asparagus, Slow Cooked Egg Yolk, Wild Garlic Hollandaise (Dairy, Eggs)	£13.00
TO FOLLOW	
Seasonal Fish Of The Day, Warm Dill Tartare, Confit Potatoes	£38.00
(Dairy, Sulphur Dioxide)	130.00
Dry Aged Sirloin, Peppercorn Sauce, Gem Salad, Triple Cooked Chips (Dairy, Gluten)	£45.00
Estate Venison, Garden Carrot, Cavolo Nero, Red Currants (Dairy)	£35.50
Rare Breed Pork Chop, Masala Sauce, Hispi Cabbage, Coriander Yogurt	£29.50
(Dairy, Gluten)	5.5
Black Angus Burger, Cheddar Cheese, Smoked Bacon, Brioche, Fries (Dairy, Gluten, Eggs, Mustard)	£22.50
Torridon Plant Based Burger, Aubergine, Mushroom, Beef Tomato, Pesto, Brioche, Fries (Gluten, Mustard, Nuts)	£19.50
Mushroom Tagliatelle, Winter Truffle, Aged Parmesan	£20.50
(Dairy, Gluten) North Sea Cod, Torridon Bouillabaisse, Mussels, Clams, Saffron Aioli	£34.50
(Dairy, Sulphur Dioxide)	

## TO ADD

Tenderstem Broccoli & Pesto £6.00 Seaweed Seasoned Fries £6.00 Herb Confit Potatoes (Dairy) £6.00 Gem & Tarragon Salad £6.00



