



CRINGLETIE

3-courses, including dessert and tea/coffee with petit fours £55

STARTER

Pan seared scallop

peas, brown shrimp butter and seaweed bread

Glazed beetroot cured salmon

textures of beetroot and spinach powder

Add a refreshing glass of Joseph Perrier Blanc de Blancs £14

Bacon wrapped Guinea fowl terrine

Chicken dumplings

Shallot tarte tatin

Chicken dumplings

Chef's soup of the day

(Please advise us of any allergies before ordering)

(G) Gluten free (*G) Gluten free on request (V) Vegetarian (*V) Vegan on request



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MAIN

Spiced best end of lamb

slow cooked neck, harissa couscous, yoghurt gel, roasted cauliflower, pomegranate salad, flatbread

Poached breast of cornfed chicken

pecan crusted leg, sweetcorn muffin, burnt onion ketchup, corn cob, wilted spring greens

Roast loin of cod

mashed peas, pea puree, round potato, tempura cod cheek, potato airbag and warm tartare sauce

Warm beetroot salad

winter radish, beetroot tapioca cracker, kohlrabi, glazed beets and piccolo parsnip

Pan-seared fillet of Tweed Valley beef

truffle polenta cake, liquorice glazed short rib, watercress puree and coated carrots

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DESSERT

Matcha tea panna cotta

black sesame tuile, yuzu pat de fruit, matcha meringue, coconut gel

Rich chocolate and hazelnut brownie

yoghurt sorbet, yoghurt gel, Frangelico aero, yoghurt clusters

New season rhubarb

hibiscus set custard, cider and vanilla apple compote, rhubarb meringue

Chocolate and orange blossom souffle

chocolate orange satsuma parfait, blood orange crisp

Selection of fine cheeses

artisan crackers and oatcakes, house chutney and honeycomb

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