



# CRINGLETIE

## LUNCH

### STARTERS

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#### **Head Chef's Soup of the Day**

Freshly baked bread roll (\*G)

#### **Ham Hock & Guinea Fowl Terrine**

Red wine reduction, pickled solferino vegetables, sourdough crisps (\*G)

#### **Trio of Scottish Salmon**

Poached, roulade & mousse, with Keta caviar & lemon (G)

### MAIN COURSES

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#### **Roast Loin of Venison**

Grain mustard mash, wilted kale, roasted Chantenay carrots (G)

#### **Fillet of Atlantic Cod**

Spring onion crushed potato, seasonal greens, caviar butter sauce (G)

#### **Parmesan & White Truffle Risotto**

Seasonal vegetables, shaved Pecorino (G,\*V)

### DESSERTS

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#### **Garden Rhubarb Panna Cotta**

Yuzu jelly, poached rhubarb, honey fruit granola (\*G)

#### **Chocolate and Hazelnut Delice**

Dulce de leche, mascarpone cream

#### **Selection of Fine Cheeses**

Artisan crackers, honeycomb, garden chutney (\*G) - £7.50 supplement

£35.00 per person

Tea and coffee with petit fours from £4.00

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

Please inform our Front of House Team regarding any food allergies or intolerances.