

LUNCH MENU

STARTERS

Soup of the Day (*G) (V)	£7.95
Served with home-made bread	
House Ceasar (*G) (*V) (*D)	£15.75
Cos lettuce, bacon, crouton, anchovies, aged parmesan (make it a main £22.95)	
Corn-fed Chicken Liver Parfait (*G)	£14.50
Brioche, marmalade	
Smoked Haunch of Tweed Valley Venison (G)	£15.50
Baked yoghurt, elderberries, pear	
Tomato Tarte Tatin (*D) (V)	£14.50
Garden herb salad	

MAIN COURSES

Butternut Squash Risotto (V) (G) (*D)	£18.95
Chimichurri butternut squash, parmesan	
Roasted Breast of Corn-fed Chicken (*G)	£36.50
Pomme duchesse, baby leeks	
Grilled Ribeye (*G) (*D)	£42.50
Rocket salad, skin-on fries, bearnaise	
Fish of the Moment (*G)	market price
See waiting staff for details	

SIDES £4.25

Boiled potatoes	Chips/Fries	Seasonal vegetables	Side salad
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DESSERTS

Frangipane Tart	£10.25
Shortbread pastry, strawberries, almond mousse	
Summer Pudding	£10.25
Raspberries, brioche, champagne jelly	
Trio of Sorbets (*G) (*D)	£9.95
Tempered chocolate	
Chocolate Marquise	£10.25
Home-made shortbread, tuile	
Selection of Fine Cheeses (*G)	£16.95
Cringletie chutney, fresh honeycomb & crackers	

A VOLUNTARY 10% SERVICE CHARGE WILL BE ADDED TO FINAL BILL

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

(G)(*G) Gluten free or on request (D)(*D) Dairy free or on request (V) (*V) Vegetarian or Vegetarian/Vegan on request