



Groups Menu

Starters

Seasonal soup of the day, fresh sour dough (v) (gf) £6.00

Smoked mackerel pate, whipped horseradish cream, pickled samphire (gf) £9.95

Black pudding Scotch egg, whole grain mustard mayonnaise, watercress salad
£7.95

Crispy spiced tender stem broccoli fritters, quinoa, pickled red onion, £7.00
crispy kale (vg)

Mains

Fillet of sea trout, fine beans, roasted pepper and kale salad, heritage potatoes,
crab cream (gf) £19.50

Pan fried duck breast, haggis panhaggerty, creamed celeriac, honeyed roots,
juniper scented jus (gf) £17.95

Seared supreme of chicken, crushed herb new potatoes, heritage tomato salad,
crispy kale, salsa verde (gf) £14.95

Timbale of forest mushrooms, spinach, charred leeks, heritage carrots (vg) £14.95

(v) Vegetarian (vg) Vegan (gf) Made with gluten free ingredients. Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements.



Sides

- Seasonal buttered greens £2.95
- Thick cut chips £2.95
- Gardener's salad £2.95
- Caesar salad £2.95
- Garden peas, chili, mint and lemon £2.95
- Sour dough and butter £1.95

To Follow

Marmalade brioche bread and butter pudding, white chocolate gelato (v) £7.00

Chocolate and cherry Tiramisu (v) £7.00

Lemon posset, lavender short bread (v) £7.00

Coconut, almond and berry trifle, saffron custard (vg) £7.00

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