

TASTING MENU

We have devised a tasting menu using seasonal and locally sourced produce to create dishes that reflect our own experiences. You now have an option between two dishes with each course to tailor the menu to suit your taste.

CANAPÉS

Handmade bread roll & Abernethy butter
Amuse bouche

COURSE ONE

Marinated Duck Liver, Forced Rhubarb, Duck Ham, Pain d'épice

Duck liver classically marinated, forced rhubarb is rhubarb grown in the dark to encourage a vivid pink and tender stem. It's sharpness is a perfect partner for the rich, unctuous duck liver. Pain d'épice is spiced bread originating from France.

— or —

Salt Baked Beetroots, Goat's Cheese Panna Cotta, Soy Seeds

Earthy beetroot pairs well with the creamy, tart and citrusy Golden cross goat's cheese, which is made using vegetarian rennet and is charcoaled before maturation. Soy seeds add a textural dimension to the palate.

COURSE TWO

Hand Dived Scallop, Smoked Eel, Salt Baked Kohlrabi, Granny Smith

The sweetness of Isle of Mull Scallops pair well with smoked eel and the earthiness of Kohlrabi. Granny Smith apple adds a freshness to the dish

— or —

Confit Salmon, Horseradish Buttermilk, Dill, Oyster

We cook cure then cook the salmon at a low temperature to give a soft delicate texture, the spice of the horseradish and dill cuts through the oily nature of the fish, the oyster adding a brine like flavour to the plate.

COURSE THREE

Scottish Turbot, Miso Mussels, Jerusalem Artichoke, Charred Leek

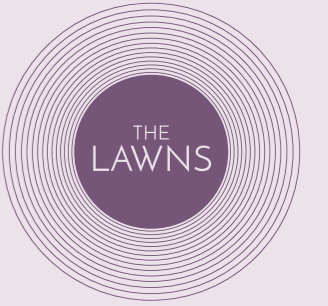
The king of the sea paired with sweet Scottish mussels dressed in an umami rich miso emulsion.

— or —

Monkfish, Squid Ink Linguine, Salsify, Braised Seaweed, Cockles

Roast Scottish monkfish paired with the briny flavour of the black linguine, we use the vegetable salsify as its said to have a flavour reminiscent of oyster.

All our meats are served pink, if you would prefer it cooked through, please speak to your server. All our food is prepared in an environment that contains allergens. Please discuss any dietary or allergen requirements you may have with the team prior to ordering.



COURSE FOUR

Herdwick Lamb, Lamb Fat Potato, Anchovy Emulsion, Pickled Turnip

Herdwick lamb is world renowned and we celebrate it by utilising many elements of the animal. Pan-fried loin, a slow cooked belly and the fat to braise potato in.

— or —

Cumbrian Venison Loin, Quince, Parsley Root, Trompettes

Wild deer from the Cumbrian woodland paired with autumnal quince with parsley root which is similar in taste to celeriac but a little sweeter.

CHARIOT DE FROMAGE

Table selection of three or five cheeses. Served with Crackers, Handmade Sultana & Pecan Bread, Quince Jelly, Pressed Figs, Wine Jelly & Fig Chutney.

£9 - three or £14 - five

COURSE FIVE

Blueberries, Fennel Pollen, Sorrel, Lemon

The sweetness of blueberries paired with the floral aniseed notes of fennel pollen and finished with the freshness of the sorrel sorbet.

— or —

Whipped White Chocolate, Pistachio, Olive Oil Jam, Douglas Fir

We pair the lemon scent of Douglas fir pine needles with the fruity nature of Spain's Albarquina Olive Oil.

COURSE SIX

Jaffa Cake Soufflé, Dark Chocolate Sorbet

We always include a seasonal soufflé on our menu as it's a light and elegant end to the meal. Combining our love for Jaffa Cakes with the rich flavour of dark chocolate.

— or —

Poached Pears, Ginger Bread, Meadowsweet, Toasted Marzipan

Meadowsweet, sometimes referred to as "nature's aspirin" served with the warm spice of ginger bread and gently poached pears.

£85 per person

£130 per person including wine selection

Tasting menu must be enjoyed by the whole table.