

# BOOZY SNOOZY LUNCH

3-courses and half a bottle of wine, £38 per person

### STARTERS

## Simpson game venison carpaccio

Leek ash mayonnaise, shimeji mushroom, pickled shallots, kohlrabi

## Line caught Scottish mackerel

dal, cauliflower, smoked oil, nasturtium leaf

### Whipped Scottish crowdie

Torched figs, endive, hazelnuts, toasted sourdough

### Wye valley Asparagus

Shaved Salted cured duck egg, pink grapefruit, sabayon

### MAINS

### Scottish Borders Lamb Rump

Jersey royals' potato fondant, cumin carrot puree, hispi cabbage

#### Chicken Breast

Peas, broad beans, morel mushrooms, black garlic, asparagus

#### Plaice Fillet

Pink grapefruit & fennel & potato salad, beurre noisette

## Crispy Zucchini Flower

Tunworth cheese foam, white bean & Scottish girolles cannelloni, puff potato

### DESSERTS

### Duo of Scottish Cheese

frozen grapes, Arran apple & plum chutney, mini oatcakes

### Bonham Sticky Toffee Pudding

vanilla ice cream, aerated butterscotch sauce

### Yorkshire Rhubarb Parfait

Anglaise, cinnamon crumble

### Frangipane

Yogurt, pomegranate, berries sorbet

#### WINE UPGRADES

#### WHITES

Marques de Vitoria Rioja Blanco £4 per person

Chablis Gerard Tremblay £12 per person

#### **REDS**

Vina Amate Rioja Crianza £4 per person

Louis Latour Pinot Noir £12 per person

### **ULTIMATE UPGRADE**

Woodstock Pilot's View, Shiraz, Mclaren Vale, Australia 2019 £40 per couple

## SIDES £6

#### **Bread Board**

butter, olive oil, balsamic

### Tender stem broccoli

béarnaise sauce, toasted almonds

# Triple Cooked Hand-Cut Chips

rosemary scented sea salt

Asian style mixed veg soy & teriyaki dressing

