

BOOZY SNOOZY LUNCH

3-courses and half a bottle of wine, £40 per person

STARTERS

Paddy's Milestone Cheese aerated heritage beetroot, coral beetroot tuile

Pressed Ham Hock Terrine savora pickles, duck fat brioche

Duck Liver Parfait Eclair hazelnut, pistachio, kyuri zuke, red onion pearls

Shetland Mussels thai sauce, roti bread

MAINS

Porchetta

Guinness mash, sage, caramelised apple & celeriac

Potato & Butternut Squash Galette ricotta, charred corn, toasted pumpkin seeds, watercress

Stone Bass

crab laksa, vegetables gyoza, prawn cracker, coriander essence

Braised Scottish Beef potato pave, pickled red cabbage, sauce charcutière

DESSERTS

Duo of Scottish Cheese frozen grapes, Arran apple & plum chutney, mini oatcakes

Bonham Sticky Toffee Pudding vanilla ice cream, aerated butterscotch sauce

Blackberry Parfait apple sponge, honeycomb, Katy Rodgers yogurt

Rum Baba rum syrup, cardamon ice cream

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

Cotes de Beaunes Rouge, Burgundy, France 2018 £40 per couple

SIDES £6.95

Bread Board butter, olive oil, balsamic

Isle of Mull Cheddar Mac & Cheese

Triple Cooked
Hand-Cut Chips
Blackthorne rosemary salt

