

TABLE D'HOTE MENU

3 courses £38

Loch Etive smoked salmon

capers, shallots, organic leaves

Game terrine

marinated Williams pear, sourdough crouton

Spiced celeriac and apple velouté

smoked paprika oil

Braised Jacob's Ladder Scotch beef

horseradish croquette, artichoke purée, wilted kale

Pan-seared fillet of hake

crushed heritage potatoes, crayfish, saffron butter sauce

Winter squash and chestnut risotto

Parmesan shavings

Callebaut dark chocolate terrine

Maldon salt, honeycomb

Isle of Mull Cheddar and Blue Stilton

quince jelly, homemade oatcakes

Bramley apple and cinnamon crumble

caramel ice cream
