

The Core Menu

Two Courses £35 - Three Courses £40

STARTERS

Celeriac & Apple Velouté

Chestnuts, Herb Salsa

[Ce], [SD] **VE**

Warm Scottish Smoked Salmon

Trout Roe Butter Sauce, Marinated Cucumber

[SD], [F], [Ce], [M], [Mu]

Warm Ham Hock Croquette

Tartare Sauce, Frisse Salad

[SD], [E], [M], [Mu]

MAINS

Braised Beef Cheek

Bacon Lardons, Mashed Potato, Red Wine Sauce

[M], [SD]

Fillet of Gilthead Bream

Bouillabaisse Sauce, Braised Baby Gem Lettuce

[SD], [F], [G], [M]

Wild Mushroom Pie

Butternut Squash Velouté, Braised Hispi Cabbage

[SD], [S], [G], [Ce] **VE**

To share for two, supplement £15 per person

Aberdeen Angus Côte de Boeuf

Green Peppercorn Sauce, French Fries

[M], [SD]

SIDES £5 each

Mixed Leaf Salad [Mu], [SD] | Buttered Tenderstem Broccoli [M]

Buttered New Potatoes [M] | French Fries

Additional Bread Roll £1 [G]

DESSERTS

Chocolate Fondant

with Vanilla Ice Cream

[M], [S], [E] **V**

Roasted White Chocolate Mousse

with Mixed Berries Compote

[S], [M], [F] **V**

Warm Pink Lady Apple Pudding

with Vanilla Clotted Cream

[M], [G] **V**

Selection of British Cheese supplement £5

Served with Homemade Fruit Cake, Quince Jelly, Chutney, Sourdough Crackers

[E], [G], [M], [SD], [N] **V**

Please make one of our team aware of any dietary restrictions or allergies you might have. A discretionary service charge of 12.5% will be added to your bill. **V** vegetarian. **VE** vegan. **ALLERGEN KEY** - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.