

The Sunday Menu

Our market menu offers the best of fresh local fayre - as such, the menu below is just a sample and subject to change, based on seasonal availability

£25 for 2 courses, £30 for 3 courses

STARTERS

Soup of the day. (V)

Gin cured salmon, pickled cucumber, beetroot, dill.

Confit chicken and hazelnut terrine, pickled wild mushrooms, charred sourdough

Chicory, Lanark blue, pear, spiced walnuts, port reduction. (V)

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MAINS

Fish of the day.

Fillet of sea bass, red pepper purée, courgette, confit tomato, olive tapenade (GF)

Roast breast of chicken, confit potato, Swiss chard, chilli, garlic and anchovy. (GF)

Risotto of pea, mint and aged parmesan. (v)

Chargrilled Scotch rump steak, French fries, pepper sauce. (GF)

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DESSERTS

Dark chocolate cremeux, chocolate soil, salted caramel, vanilla ice cream. (V)

Blood orange posset, rhubarb gel, shortbread. (V)

Strawberry parfait, vanilla sable, strawberry sorbet. (V)

George Mews cheese of the day, artisan crackers, chutney.

SUNDAY ROAST

Roast of
the day
with roast
potatoes,
seasonal
vegetables
and jus

(SUNDAY ONLY)