



## CHOICE MENU

### 1/2 DOZEN (6) LOUËT-FEISSER OYSTERS

Shallot house dressing, organic sourdough bread, whey butter (£28 as an extra course)

### HOUSE BREADS

Cheese roll, organic sourdough bread, whey butter, black pea hummus and parsley pesto

### STARTERS

#### GARDEN SQUASH CHOWDER £14

BBQ spring onions, yellow squash frit, spicy mayo

#### TEMPURA LOBSTER, SCALLOPS, PRAWNS £26

Jalapeño tartar, lemon, parsley oil

#### PUMPKIN RISOTTO (PB) £14

Pumpkin seeds and oil, charred baby leeks

#### HERITAGE TARTAR OF BEEF £17

Garden parsley pesto, smoked cauliflower purée, sourdough toast

#### ORKNEY SCALLOP £24

Flavours of celeriac, truffle jus

### MAINS

#### WILD DUCK BREAST £34

Beetroot and pickled damsons, confit leg and dhal

#### TURBOT £38

Pumpkin, onion bhaji, smoked butter sauce

#### MARKET FISH £M/P

Simply grilled or pan-fried, herb butter, tempura spring onions, local new potatoes, hollandaise sauce

#### PAN ROAST BREAST OF CORNFED CHICKEN £32

Baby leeks, smiji mushroom, café au lait sauce

#### HERITAGE BEEF FILLET £45 / CHATEAUBRIAND FOR TWO £95

Choice of béarnaise sauce, red wine jus or peppercorn sauce, roast shallots

#### PUMPKIN RISOTTO (PB) £28

Risotto, seeds and oil, charred baby leeks

### SIDES

£7

Organic hispi cabbage  
Sugar snap peas and green beans  
Buttered cauliflower

£8

Triple-cooked chips  
Smoked purée potatoes  
Local new potatoes

### **PB = Plant-based**

As we only use the freshest seasonal ingredients, menus are subject to change. A discretionary 10% service charge will be added to your bill. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, therefore we cannot guarantee that our dishes will be allergen free. Game may contain shot and fish may contain bones. If you have any food allergies or an intolerance query, please speak to a member of the team who will be happy to help.