

N À D A I R

A la Carte launching on Wednesday 5th August.

(served Wednesday – Sunday dinner)

Sample Menu.

starters

venison tartare, bramble, pine, shallot £12

chanterelles, crowdie, pea, radish £11

cured mackerel, apple, yoghurt, sweet cicely £11

mains

lamb, black garlic, fennel, coastal herbs £27

celeriac, brown butter, hazelnut, nasturtium £23

hake, buttermilk, dill, kelp £26

desserts

baked woodruff custard, cherry granita, oat £10

malva pudding, meadowsweet & creme fraiche sorbet £10

connage gouda, sticky date loaf, gooseberry £10



A discretionary 12.5% service charge will be added on to your bill.

Please inform us of any allergies before ordering.

