



## SET LUNCH MENU

**Starter & main £26 / starter & main & dessert £30**

### STARTERS

Parma ham, grapes, whipped feta & fresh mint (gf)

Pan fried wild mushrooms, toasted ciabatta, crème fraiche & shaved parmesan (v)  
(gf & vegan available)

### MAINS

Baked chicken breast with black pudding, sunblush tomato & new potato salad

Pan fried salmon, mussel, clam & saffron chowder (gf)

Slow roasted butternut squash, spinach, pecan & cranberry granola (vegan)(gf)

### DESSERT

Freshly baked cake from our cake table  
(cakes change seasonally — choice of current selection)

Teas & coffee can be added for £3 per head

Menus may be subject to change to reflect seasonal produce. Other dietary requirements can also be catered for.



## SET DINNER MENU

**2 courses £30 / 3 courses £36**

### STARTERS

Pulled ham hock, walnut bread & apricot mustard

Tenderstem broccoli, Dunsyre blue cheese & pistachio dukkha (v) (gf)

### MAINS

Braised venison, pearl onion stew, sherry & confit garlic mash (gf)

Pan fried salmon, wilted greens, beetroot relish, & star anise beurre blanc (gf)

Wild mushroom goat cheese & kale strudel with dressed seasonal leaves (v)

### DESSERTS

Iced yoghurt & raspberry parfait (gf)

Dark chocolate & rosemary tart

Teas & coffee can be added for £3 per head

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