

SET MENU

2 courses 18 per person

3 courses 22 per person

STARTERS

Cured and smoked speck celeriac remoulade, toasted sourdough

Delicia pumpkin toasted focaccia whipped goat's cheese, crispy sage (v)

Gorgonzola salad chicory, walnut, cranberry

MAINS

Steak frites peppercorn sauce

Truffled mushroom pizza kale and hazelnut pesto, mozzarella (vg)

Scottish mussels white wine and cream sauce, triple cooked chips

DESSERTS

Vanilla panna cotta spiced berries, dark chocolate

Chocolate crème caramel (v)

Panettone bread and butter pudding cinnamon custard (v)

v - vegetarian | vg - vegan

Please let a member of the team know if you have any allergies or require nutritional information.

All prices include VAT. A discretionary service charge of 12.5% will be added to your bill. Our tronc service charge benefits the team that looked after you today – thank you from the team.