



## *Sample Lunch Menu*

Our 4-course lunch menu is thoughtfully created each week by our Head Chef, Martin Thliveros. This menu serves as a preview, with new creations unveiled weekly.

### *Amuse-Bouche & Homemade Focaccia*

#### ***Soupe du Jour***

*Herb Oil*

#### ***Smoked Ham Hock & Parsley Terrine***

*Piccalilli – Toasted Focaccia Bread*

#### ***Smoked Haddock Tart***

*Scallop Roe Powder – Pickled Mooli – Apple – Bronze Fennel*

#### ***Slow Cooked Borders Beef***

*Mashed Potato – Winter Chanterelles – Pumpkin Puree – Red Wine Sauce*

#### ***Poached Scottish Salmon***

*Roast Beetroot – Beetroot Purée – Pickled Kohlrabi – Alexanders – Mussel & Shellfish Bisque*

#### ***Roast Butternut & Parnmesan Risotto***

*Seasonal Mushrooms – Pumpkin Seeds*

#### ***35 Day Dry-Aged Ribeye Steak (£12 supplement)***

*Julienne Fries – Baby Gem, Parmesan & Pancetta Salad – Pepper Sauce*

#### ***70% Valrhona Chocolate Delice***

*Caramel Ice Cream*

#### ***Madagascan Vanilla Rice Pudding***

*Raspberry - Pistachio*

#### ***Selection of British and European Cheeses***

*Fig Chutney – Quince Jelly – Biscuits*

***£44.95 per person***

For special dietary requirements or allergy information, please speak with a member of our team before ordering.

Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production.

A discretionary service charge of 12.5% will be added to your bill. Please speak with a member of our team if you have any queries regarding this.