

# Sample lunch á la carte menu



(Please note that items are subject to change without notice)

## STARTERS

White Tomato Soup (M) (CI) (Ss) (S) (V) With pickled Shiitake, semi dried tomato and chive croûte	£8.50
Treacle Cured Loch Duart Salmon (F) (N) (S) (Sp) With almond and soya milk purée, pickled radish salad, enoki mushroom, lambs lettuce and avocado	£10.00
Mushroom Risotto (C) (M) (Sp) (V) Carnaroli rice cooked with crème fraîche, roast button mushroom purée, hard cheese in the style of Parmesan topped with button mushroom crisps and Cep mushroom powder	£10.00
Suckling Pig and Black Pudding Terrine (Mu) (CI) (Sp) Trealy farm black pudding and suckling pig, pressed with apples and grain mustard, served with pickled onions and apple and Granny Smith apple and Dijon mustard purée	£11.00

## MAINS

Saffron and Red Pepper Risotto (V) (M) (C) (Sp) Carnaroli rice cooked with crème fraîche, hard cheese in the style of Parmesan, smoked paprika, saffron & cumin, roasted Piquillo pepper and fresh goats' curd, and basil	£18.00
Red Mullet (M) (C) (Sp) (F) (N) Sautéed fillets of mullet, salt cod brandade dressing, almonds, white beans, San Marzano tomato, baby Bok choy and red vein sorrel	£25.00
Cornish Crab Pasta (Cr) (Sp) (CI) (M) (S) (F) (E) (C) Handpicked Cornish brown and white crab meat, with tagliolini pasta, extra virgin olive oil with a chilli, ginger and garlic paste, chopped chervil, spring onions, tarragon and parsley, organic milk and lemongrass foam	£25.00
Roasted Buccleuch Estate Beef Fillet (M) (Sp) (S) (N) Served on ribbons of yellow and green courgettes, Tamari, cider vinegar, chilli & garlic dressing, with mint, parsley & basil pesto and served with chunky chips	£33.00

## SIDE ORDERS

Asian Slaw <i>red cabbage, savoy cabbage, red onion and golden raisins</i> (V)	£3.50
Mixed Salad <i>house dressing</i> (Sp)	£3.50
Triple Cooked Chunky Chips (Sp)	£3.95
Heirloom Tomato Salad <i>with house vinaigrette and garlic chive cress</i> (Sp)	£4.00
Wilted Curly Kale <i>with chilli, sesame, garlic and ginger</i> (M) (Ss)	£4.50

## DESSERTS

Lemonade Parfait (M) (E) (Sp) (N) Served with a gin & lemon macaroon with honey jelly and lemon verbena	£9.00
Chocolate Pavé (M) (N) (E) (CI) With hibiscus purée and yoghurt ice cream	£9.00
Pumpkin Tart (N) (CI) (M) (E) With steam ginger ice cream and burnt orange caramel	£9.00
Selection of Seasonal Cheeses (N) (M) (Sp) (CI) Served with crackers, grapes, celery, seasonal chutney and Roof Garden's fruit bread	£10.95

(Allergens Key: Celery(C), Cereals (CI), Crustacea (Cr), Eggs (E), Fish (F), Lupin (L), Milk (M), Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (P), Sesame (Ss), Soya (S), Sulphur (Sp), Vegetarian (V)

Whilst we endeavor to inform guests a dish is nut free, we cannot guarantee that there are no traces as nuts are used in our kitchen. All prices are inclusive of VAT at the prevailing rate and an optional 12.5% service charge will be added to your bill. In case you are wondering...our team receive 100%! We're members of the Sustainable Restaurant Association meaning you can rest assure that we're committed to being sustainable. Kindly note the menu above is subject to change.



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