



Table d'hôte

Foraged soup

*wild garlic and leek velouté,
smoked haddock, grain mustard cream*

Grilled Wye Valley asparagus

Greek yoghurt, toasted almonds, capers & dill

Miso blackened fillet of mackerel

white miso, Alexanders, black radish salad, scurvy grass mayonnaise

Gigot steak of Winston Churchill venison

creamed kale, dauphine potato, bitter chocolate oil

Pan roasted cod

young vegetable & verbena nage

Grilled spiced cauliflower steak

fried hen's egg, salt baked celeriac puree

Valrhona equatorial chocolate marquise

orange caramel, charred blood orange

Crème fraiche & verbena mousse

poached sweet cherries

Hebridean Blue

*prune chutney, homemade oatcakes
(gluten free oatcakes available)*