

lunch

sample menu

first course

spiced carrots, blood orange, fennel pollen, biggar blue sea bream, dill & wasabi, rhubarb, almond

veal sweetbread, smoked allium, black garlic, seeds - **(£10 supp.)**

second course

smoked swede, black garlic, puy lentils, wild garlic peterhead cod, mushroom, leek, shellfish sauce ayrshire pork, black pudding, smoked beetroot

third course

coffee soufflé, muscovado, valrhona manjari

forced yorkshire rhubarb, kathy rodgers crowdie, blood orange cashel blue, clootie dumpling, elderberry honey - **(£4 supp.)**

£8 for cheese as an additional course

3 courses - £30

tin donkey coffee or organic leaf tea & sweets £6

wednesday + thursday 12-2pm

friday + saturday tasting menu only 12-1.30pm