

MENU DU JOUR

Available Tuesday to Saturday 12.00-14.30

3 COURSES **£21.95**

STARTERS

Terrine of Guineau fowl

pickled summer vegetables, brioche

Scorched Mackerel

cucumber soup, sea herbs

Tomato tartare

bloody mary gazpacho

MAINS

Roast rump of borders lamb

garlic, potato, preserved lemon, goat curd, lamb sauce

Crispy leg of confit chicken

creamed leeks, mushroom, fresh dates & crispy wild rice

Fillet of sole

tomato fondue, courgette & basil puree, crab biscuit

DESSERT

Scottish strawberries

strawberry gel, elderflower compressed strawberry, lime & basil sorbet

Rhubarb & custard

poached pink rhubarb, ginger custard, rhubarb purée, meringe, rhubarb sorbet

“Blackforest”

kirsch sorbet

Selection of farmhouse cheese from I.J. Mellis

oatcakes, red onion confit and quince jelly

£2 Supplement

Side Orders

Heritage potato salad

Green beans, gremolata, feta cheese

Peas a la Francaise

£3.95

*We are happy to accommodate those who have special dietary needs.
Please speak with one of our team members regarding any dietary requirements or
allergies.*

Tables of eight or more will have a 10% service charge added to the bill.

THE DINING
ROOM
28
QUEEN ST.

