



Saturday 20<sup>th</sup> May, 2017  
3 courses £35 - 2 courses - £28

Wild mushroom risotto, shimeji mushrooms, parmesan tuile and crispy parsley  
Pressed potato and rosemary, foie gras and red wine jus  
Hendricks cured Shetland salmon, compressed cucumber and lime aioli  
Curried cauliflower, cauliflower purée, toasted pine nuts, mint and truffle oil

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Pan roast cod loin, crispy chorizo, avocado, egg yolk and tomato consommé  
Sirloin of beef Rossini, truffle mashed potato and chargrilled asparagus  
Lamb saddle, pressed lamb shoulder, shepherd's pie, pea purée, cherry tomatoes, broad  
beans and lamb jus  
Aubergine mozzarella, thyme open lasagna, pumpkin seeds and rocket

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Chocolate and orange delice with caramelised oranges  
Strawberries and cream with cookie crumbs and chocolate shards  
Lemonade parfait, vanilla shortbread and raspberry textures  
Selection of cheese with oatcakes

*Please inform your server of any severe allergies*