



EASTER LUNCH MENU

17th April 2022

12:30-3:30pm

To start

Spring chicken terrine, smoked applewood bon bon, chicken crackling, black garlic aioli, apple gel

Assiette of Scottish salmon, Hendrick's gin cured gravadlax, royal roulade, lemon caviar, pickled cucumber, radish, fennel crisp

Soup of the Season, whipped butter, sourdough (v)

To follow

Confit duck leg, petit pois a la francaise, smoked pancetta, parmentier potato, duck egg yolk

Scottish lamb rump, potato potatoes boulangère, pea panna cotta, chantenay carrots, wild garlic foam

Lemon, asparagus & pea risotto, lemon gel, parmesan crisp, herb oil, wild rocket

To finish

Tarte citron, chantilly cream, candied lemon, honeycomb crumble, mini meringue

Scottish cheese, grape, celery, house pickle, oatcake

Belgian chocolate egg, vanilla crème anglaise, passion fruit puree, mini golden egg, vanilla foam

3 COURSES - £30 PER PERSON