LUNCH

Burrata, black olive, milk bread, macadamia nut
Soused mackerel, Melfort farm apple granita, pickles
Roast Orkney scallop, chestnut, bacon, celeriac

(£8 supplement)

Scottish halibut, chicken butter, borlotti beans, sea vegetables

Herdwick lamb, salt baked Melfort Farm beetroot

Rhug Estate chicken, carrot, pine nut, truffle bread sauce

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50% Island chocolate fondant, caramelised banana Fig leaf mousse, roasted pear, lemon thyme, yoghurt

Apple tart tatin, malted milk ice cream (to share)

3 courses £50