# 2 <br> SET MENU 

STARTERS<br>Scottish Salmon Carpaccio, Yuzu Dressing, Chilli \& Mint (gf) Duck Leg Terrine, Celeriac Remoulade, Charred Clementine \& Crispy Duck Skin (gf)<br>Chestnut Mushroom Soup, Caramelised Mushrooms \& Truffle Oil (gf)(v)

## MAINS

Roast Corn Fed Chicken, Celeriac Puree, Spring Greens \& Herb Jus (gf) Pan Fried Sea Bass, Indian Spiced Red Lentils, Coriander \& Red Onion Salad (gf)

Spiced Cauliflower, Chickpea, Spinach \& Aubergine Pickle (gf)(v)(vg)

## DESSERTS

Warm Treacle Tart, Salt Caramel Popcorn \& Cereal Milk Ice Cream (v)
White Chocolate Parfait, Raspberries \& Raspberry Sorbet (gf)
Sticky Toffee Pudding, Clotted Cream Ice Cream \& Butterscotch Sauce (v)

## £50 PER PERSON

## (v) Vegetarian (vg) Vegan (gf) Gluten Free

Food Allergies \& Intolerances: Some of our menu items contain allergens and there is a small risk that traces of these may be in another dish served here. Please ask to speak to our staff if you want to know more about our ingredients. Please note there will be a discretionary service charge of $13.5 \%$ added to the bill.

