

Saturday Lunch

FLUTE of RUINART BRUT CHAMPAGNE £17
BOTTLE of RUINART BRUT CHAMPAGNE £70

STARTERS

ORKNEY SCALLOPS

With nduja butter and seaweed pesto
2pcs £21

QUAIL BALLOTTINE

with leek fondue, roast chicken sauce with black truffle and poached rhubarb £19

GRILLED ARGENTINIAN RED PRAWNS

with parsley and garlic butter, butterhead salad, datterino tomatoes, pickled red onion

3 pcs £11 | 6 pcs £21

SCALLOP AND WILD SEA BASS TARTARE

with creme fraiche, pickled cucumber and fresh blood orange with fresh apple and samphire

£21

N25 OSCIETRA CAVIAR

with creme fraiche and herb blinis
30g £57

WILD MUSHROOM SOUP

with baby potato and chive salad, roasted crepe ragout and potato straw £15

IAIN'S SATURDAY ROASTS

HERITAGE CAULIFLOWER

chickpea and bean stuffing
£25

CUMBRIAN CHICKEN

with bread sauce
£29

HEREFORD BEEF

with horseradish sauce
£36

HERDWICK LAMB LEG AND SHOULDER

with herb pesto, mint sauce
£33

Our signature roasts are thoughtfully prepared and served with a Yorkshire pudding, glazed heritage carrots, hispi cabbage, crisp beef fat roast potatoes, and sausage stuffing. Accompanied a rich home-made gravy
A refined take on a beloved classic.

DUKE OF BEEF WELLINGTON

£59 to share

with truffle mash & smoked bone marrow sauce
or
add two roast trimmings for £9.50pp

Our Beef Wellington is wrapped in a herb crepe, wild mushroom and chicken duxelle, Bayonne ham & English mustard.

SHARING ROAST

£49pp - 2 courses

Roast chicken, Hereford beef and Herdwick lamb leg and shoulder with herb pesto and all the trimmings

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Your selection of any dessert each

HERDWICK LAMB RACK

£49 to share

with cassoulet of beans, winter tomatoes and nduja with rainbow chard and seaweed pesto
or
add two roast trimmings for £9.50pp

EXTRAORDINARY VALUE PREMIUM GRILL SELECTION

FILLET OF WILD SEASIDE 200g
£25

to share

BELTED GALLOWAY RIB OF BEEF

1.2kg
£89 for two

DOVER SOLE 500g
with chardonnay white wine and chive sauce
£39

GRILLED ARGENTINIAN RED PRAWNS
6pcs £21

BELTED GALLOWAY FILLET 200g
£32

to share
BELTED GALLOWAY CHATEAUBRIAND

400g
£64 for two

HEREFORD RIB-EYE 250g
£29

Personalise any grill dish with our signature roast trimmings - £9.50

Béarnaise Sauce £3

Peppercorn Sauce £3

Chimichurri Sauce £3

Smoked Bone Marrow Sauce £3

SIDES

Cauliflower and Leek Cheese £7

Heritage carrots, herb emulsion, creme fraiche £7

Grilled padron peppers, black pepper & soy dressing £6.50

Butterhead salad, datterino tomatoes, pickled red onion £5.50

Truffle creamed potatoes £9.50

Hispi cabbage with black pepper & soy dressing £7

Beef fat roast potatoes £6.50

French fries £6.50 Add truffle mayonnaise £2

Seared Foie gras with blackcurrant £9.50

Smoked bone marrow £6

