

PLUM + SPILT MILK

STARTERS

White bean, celeriac & mustard soup,
watercress oil, white bean vinaigrette

Smoked beetroot tartare, pickled walnut,
Cacklebean egg yolk, seeded cracker

Crispy pork belly, Macsween's haggis, baby spinach,
turnip & pear remoulade, whisky mayonnaise

MAINS

Butter-poached breast of Springfield Farm chicken,
truffled brioche crumb, Bourguignon sauce

Pork cheeks braised with Yorkshire rhubarb, rosemary
and PX sherry, curly kale & pickled rhubarb

Fillet of hake, braised fennel, charred blood orange, chimichurri

Pan-fried potato gnocchi, salsify, baby spinach,
parsley & sunflower seed pesto

PUDDINGS

Treacle tart, blood orange sorbet, crème fraîche

Dark chocolate mousse, single malt whisky,
rosemary ice cream & honeycomb

Chilled coconut and cardamom rice
pudding, mango & passion fruit

£45 PER PERSON

Chef Director: Mark Sargeant

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk. Cheeses on our menu may be made using raw milk or animal rennet, please speak to staff for more details

A discretionary service charge of 12.5% will be added to your bill.