

Roast Sirloin of Beef with Celeriac Purée, Roasted Root Vegetables, Duck Fat Roast Potatoes, Yorkshire Pudding & Red Wine Jus

25

SIDES —	
Green Beans with Whole Roasted Almonds & Confit Garlic vg	5
Cauliflower Mornay, Charred Baby Gem & Aged Comté Cheese v	7
Yorkshire Pudding ^v	2.5
Dauphinoise Potatoes, Gruyère, Nutmeg & Cream ^v	7
Petits Pois à La Française $\it with$ Bacon, Onion, Baby Gem $\it \epsilon$ Double Cream $\it v^*$	5
Duck Fat Roast Potatoes	5
Baby Rainbow Carrots ^{v/vg}	
SWEET Belgian Waffles with Milk Chocolate Sauce & Vanilla Ice Cream	
or Banana & Caramel Sauce ^V	
Dark Chocolate Mousse with Caramel ε Crème Fraîche $^{\rm v}$	g
Sticky Toffee Pudding with Muscovado Caramel Sauce ${\it \&}$ Vanilla Ice Cream $^{\rm V}$	ę
Mixed Berry Clafouti Tart with Crème Anglaise $^{\rm V}$	ę
Selection of Scottish Cheeses with Chestnut Leaf Fermented Fig, Quince Paste, Tapenade, Biscuits & Sourdough Crisp V	14

All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill. Should you have any allergies or dietary restrictions, please notify a member of staff and we will guide you through the menu. Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.