

TO START

**Apple and baby gem salad, shaved fennel,
celeriac remoulade, blue cheese, cob nuts (v)**

**Pumpkin and parmesan soup, deviled eggs,
nuts and seeds, crispy ham hock**

**Creedy Carver duck hash, Jerusalem artichoke purée,
roast broccoli, homemade brown sauce**



TO FOLLOW

Crab and tomato linguini, lemon and parsley

**Buccleuch Estate sirloin steak, beer batter onion rings,
Café de Paris butter, spinach**

**Salt baked celeriac, British carlin peas, roasted shallots
swiss chard, hazelnut and truffled vinaigrette (v)**



TO FINISH

**Sharpham cremet, fig and walnut chutney,
bread crostini**

**Apple and vanilla mousse,
apple sorbet, cob nut crumble**

**Chocolate and cherry swiss roll
yoghurt and amarena ice cream**



2 courses 24.5 / 3 courses 29.5

*For dietary requirements and food allergies, please ask one of our team members for assistance.
(v) Denotes that the dish is or can be altered to be suitable for vegetarians. All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill.*