



Table d'hote menu  
3 courses ~~£44~~ £38.50

Roast courgette & garlic potage, tarragon oil V

Terrine of Isle of Wight heritage tomatoes, whipped barrel-aged feta V

Kohlrabi & ham hock, cured mackerel, soda bread, horseradish & crispy capers

\* \* \*

Winston Churchill venison, herb tart with peas, broad beans & asparagus, basil purée

Smoked sea-reared trout, seashore vegetables, seaweed butter sauce, lumpfish caviar

Baked globe artichoke, ricotta & pine nut mousse, truffle mash V

\* \* \*

Hakata cheesecake with poached Perthshire fruits

Passion fruit & white chocolate bombe

Selection of I.J Mellis cheeses