



# Food allergy or intolerance?

# STARTERS

Carrot & tomato soup 🔽 🚾

Basil dressing, crispy leaf. 83kcal

#### **Stout cured salmon**

Treacle glazed beetroot, fennel salad, pomegranate. 305kcal

Warm beetroot in hot maple flavour dressing 🔻 🔽

Houmous, micro herb salad, crispy kale chips. 428kcal

## Haggis, neeps & tatties cake

Coarse grain mustard sauce, crispy onions. 408kcal

# MAINS

## Roasted striploin of beef with fresh thyme 664kcal

Yorkshire pudding 86kcal, creamy peppercorn sauce 109kcal

## Pork belly roasted with black garlic marinade 572kcal

Bramley apple sauce 55kcal

#### Scottish Loch reared trout 284kcal

Bouillabaisse sauce with samphire 49kcal

# Slow cooked aubergine V Ve

Roasted onion petals, pomegranate, sweetened soy, fresh thyme. 225kcal

### Served with

Roast potatoes v vo 296kcal, potato gratin v 144kcal, honey roasted parsnips v 127kcal, swede mash with thyme v 63kcal, carrots v vo 57kcal, broccoli v vo 61kcal, port braised onions 39kcal, horseradish sauce 88kcal, chestnut & red wine gravy v vo 71kcal

# DESSERTS

Warm treacle tart 🔻 🚾

Caramelised citrus fruits, toasted hazelnuts. 591kcal

White chocolate and fig brûlée tart 🔻

Baked fig. 374kcal

# **Raspberry and mango mess**

Raspberry meringue, sherbert. 249kcal

#### Festive cheeseboard

Ilchester Wensleydale & cranberry, Barbers Cheddar, Cricket St. Thomas Camembert, biscuits, beer chutney, grapes. 618kcal

#### Tea or coffee served with chocolate truffles

122kcal