PLATED MENU

VITTLE AND SWIG

STARTERS

Pressed Ham Hock, Sweet Pickled Cucumber, Carrot Ketchup, Mini Brioche

Chicken Tikka Ballontine, Carrot Kachumber, Mango, Coriander Yoghurt, Crispy Poppadum

Italian Coppa Ham, Whipped Ricotta, Pear, Caperberry, Pedro Ximénez, Focaccia Croutes

Duck Rillettes, Cucumber Pickle, BBQ Spring Onion, Umeboshi Hoisin, Crispy Wonton

Scotch Beef Carpaccio, Sweet Mustard, Pickles, Radicchio, Truffle & Parmesan Dressing

Scottish Salmon & Crème Fraiche, Fennel, Cucumber, Radish, Avocado Mousse, Lemon Dressing

Hand Picked Crab Caesar, Aged Parmesan, Marinated Anchovy & Croutes

King Prawn & Crayfish Roll, Bloody Marie Rose Sauce, Baby Gem, Celery & Pickled Shallot Salad

Sesame Crust Tuna Tataki, Yuzu Ponzu, Edamame, Asian Slaw, Crispy Rice Noodles

Mushroom Parfait, Celeriac Remoulade, Golden Raisin Chutney, Grilled Sourdough

Heritage Tomato Salad, Burrata, Wild Garlic Pesto, Apple Balsamic

Rainbow Beet Carpaccio, Whipped Goats Cheese, Granny Smith Apple, Jalapeno Zhoug, Truffle Honey Filo

MAIN

English Lamb Shoulder, Roasted Garlic Dauphinoise, Asparagus, Crushed Peas & Button Onion Jus

Free Range Pork Belly & Crackling, Duck Fat 'Hash Brown', Glazed Carrot & Puree, Broad Beans, Grainy Mustard Jus

Honey Glazed Duck Leg, Duchess Potato, Red Cabbage, Fine Beans, Smoked Pancetta & Five-Spice Jus

Corn Fed Chicken, Crispy Potato & Onion Terrine, Charred Leek, Wild Mushroom & Tarragon Sauce

Corn Fed Chicken Breast, Crushed Jersey Royals,Charred Hispi Cabbage, Sweetcorn & Roquito Pepper Dressing

Slow Cooked Feather Blade, Beef Fat Panko Crust, Fondant Potato, BBQ Tenderstem, Salsa Verde

Back To Front Wellington Scotch Beef Fillet, Dauphinoise & Mushroom Duxelles Pithivier, Roscoff Onion, Green Peppercorn Sauce £7 Supplement

Aubergine Schnitzel, Pomodoro Sauce, Mozzarella, Radicchio & Basil

Black Dhal, Spiced Roasted Cauliflower, Carrot & Kohlrabi Pickle,Pomegranate Yoghurt & Burnt Lime

Celeriac Steak, Giant Harissa Couscous, Piquillo Pepper, Preserved Lemon & Herby Dressing

PUDDING TRIO - CHOOSE THREE

Pavlova, Kentish Berries, Whipped Lemon Mascarpone, Mint

Sparkling Wine & Pimm's Jelly Shot, Elderflower Curd

Strawberry Trifle, Limoncello Sponge, Tonka Bean Cream

Lemon Posset à la Lemon

Upside Down Lemon Meringue Pie, Sablé Biscuit

Coconut Panna Cotta. Pineapple, Passion Fruit & Lime

Espresso Martini Mousse Shots

White Chocolate Mousse 'Crunchie' Blackberry Gel

White Chocolate Bomb, Orange Gel, Coco Nib Tuile

Black Forest Éclair, Coffee & Sour Cherry

Chocolate Crémeux, Caramel Popcorn, Chocolate Soil

Milk Chocolate & Mint Mousse, Brown Butter Crumble

Includes: VAT | All Crockery | Serving Dishes | Cutlery | Linen Napkins

Waiting Staff | Chef(s) | Any Necessary Kitchen Equipment