

TO START



ORKNEY SCALLOP

caramelised cauliflower, crispy potato **D/CR/SU/GF**



CIDER BRAISED PIG CHEEK

apple caramel, hash brown, celeriac puree **D/C/SU/GF**



CRISPY DUCK EGG

smoked hollandaise, crispy pancetta, asparagus **D/G/E/SU**

TO FOLLOW



LOUMA FARM LAMB

crispy lamb belly, sheep's curd, asparagus, crispy kalettes, pomme anna kale **D/SU**



SQUASH RISSOTO

pumpkin seed dressing, pickled squash **D/MU/SU/GF**



WHOLE GRILLED BREAM

minted garden potatoes, garden salad **D/F/GF**

TO FINISH

CRÈME BRULEE

passionfruit jam, white chocolate **D/E/GF**



DOUGHNUT

caramel apples, vanilla ice cream **D/G/E/SU**



SELECTION OF LOCAL CHEESES

driftwood goat's cheese, bath soft, black cow cheddar, barkham blue, sourdough crackers, grapes, tomato chutney **D/SU/G/MU**

Our menus are dictated by the land, the sea and the season. We aim to source the freshest, brightest ingredients available on the day. As such, there might be a few tweaks and changes, but we endeavour not to stray too far from the brief.

Please let a member of our team know if you have any allergies or dietary requirements, our dishes are made at the farm and may contain trace ingredients

V – VEGETAIRAN VG – VEGAN C – CELERY G – GLUTEN GF – GLUTEN FREE CR – CRUSTACEANS E – EGG F – FISH L – LUPIN
D – DAIRY/MILK MO – MOLLUSCS MU – MUSTARD PN – PEANUT SE – SESAME S – SOY BEANS SU – SULPHITES
TN – TREENUTS – LOUMA'S FARM