

sample starters

morel, cepe and smoked ribblesdale goats cheese tart with baby leaves and porcini relish

trio of Scottish salmon: hot smoked, beetroot cured and oak smoked with tiny blinis, horseradish and cucumber mousse

shredded ham hock and pea shoot salad with minted pea mayonnaise and toasted sourdough crostini

Beenleigh blue, fennel, baked pear and chicory salad with hazelnut and sherry oil

Arbroath smokie with quail's egg, chive and charlotte potato salad on fennel cream

carpaccio of smoked halibut, apple and cucumber slaw with micro cress and beetroot oil

potted salt beef, cornichons with homemade piccalilli and bagel crisps

smoked Gressingham duck breast with rhubarb and ginger chutney and a watercress salad

tower of poached Scottish salmon with black pepper, lemon and dill cream and black rye crunch



Enquiries:

Please contact us with your event details and we will be happy to provide you with a full proposal and our current menu selection.

In line with our sustainability policy our focus is on seasonality and local produce so our menu selection is continually evolving.

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