



SAMPLE DINNER MENU

Wednesday – Sunday evenings, 6pm – 8.30pm

Served in the dining room.

Smoked rosemary & lemon marinated Gordal olives 6

Wild Hearth sourdough, whipped noisette butter, virgin rapeseed oil 6

Shoregate gravadlax, smoked mousse, soused cucumber, pumpernickel 15

Roulade of confit duck, wild mushroom parfait, English mustard, coal oil 16

Smoked ham hough fritter, celeriac remoulade, Granny Smith, tarragon 13

Sweetcorn bavarois, whipped feta cheese, crystalised walnut, lime (V) 13

Slow roast pork belly, pulled shoulder kromeski, black pudding, red cabbage 29

Venison loin, haunch bridie, creamed squash, Savoy cabbage 33

Sea trout, marsala sauce, East Neuk surf clams, cauliflower & white truffle 30

Wild mushroom cannelloni, braised fennel, lovage velouté (V) 25

Charcoal roast chateaubriand (for 2), seasonal accompaniments, sauce béarnaise 87

SIDES:

Glazed sand carrots 6 Fine beans, Caesar emulsion 6

Buttered baby potatoes 6

Sticky maple tart, pink lady apple, spiced pecan 10

Damson plum, frangipane, lemon curd 10

Valrhona chocolate, pistachio crèmeux, caramel dacquoise 11

Selection of Luvians' ice creams 9

The 'Minger', Selkirk Bannock, truffled comb honey 11

If you have a food allergy or intolerance, please let us know before ordering. As all our food is freshly prepared in a kitchen where nuts, gluten and other known allergens maybe present, and while we take precautions to prevent cross-contamination, any product may contain traces of these ingredients.

An optional service charge of 12.5% will added to tables of 6 or more. 100% of tips are distributed amongst the staff.