



# THE SHOREGATE

## Winter Market Menu

### STARTERS

Pheasant & truffle terrine, Dijon, pickled baby beetroot

Smoked salmon mousse, Hass avocado, ruby grapefruit

Roast & pickled heritage beets, horseradish, braised celery (Vg/V)

### MAINS

Slow roasted pork belly, pommes mousseline, roast Granny Smith, brassicas

Sea trout, white bean cassoulet, Morteau sausage

Grouse breast, confit leg boudin, Pommes Anna, salt baked celeriac (£7 supplement)

Jerusalem artichoke risotto, sauté wild mushroom, poached hen's egg, madras oil (V)

### DESSERTS

Clava Brie, comb honey, Selkirk Bannock (£5 supplement)

Black Bun parfait, caramelised orange

Lemon & poppy pound cake, citrus compote, almond brittle

3 courses:

£35

Available Friday, Saturday and Sunday lunchtimes, Thursday and Sunday evenings.

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 may be present, and while we take precautions to prevent cross-contamination, any product may contain traces of these ingredients.

A service charge of 12.5% will be added to tables of 6 or more.