

**autumn menu**

**\*\* set menu options available**

**lunch (12-2.30) 2/3 courses £12/£15**

**pre theatre (5.30-6.30) 2/3 courses £15/£18**

**seasonal aperitifs**

*bramble vodka cocktail 5.00*

*lavender gin lemonade cocktail 5.00*

*Barney’s capital porter beer 4.25*

**starters**

today’s seasonal soup with homemade bread 4.95**\*\***

roasted beetroot salad baby leeks, fern abbey ewe’s brie 5.50**\*\***

crispy squid, sweet cicely mayo 5.50\*\*

tea boiled duck egg, smoked ham, herb emulsion, wood sorrel 6.25

soused mackerel with toasted rye bread and crème fraiche 5.95

pressed rabbit with summer slaw and blackberries 6.75

**sides**

bread of the day with herb butter 2.00

seasonal vegetables 2.50

seasonal mixed leaves 2.95

beef dripping chips with Hebridean sea salt 3.50

(can be veggie on request)

**mains**

roasted rainbow carrots, squash and celeriac, wild mushrooms, spelt and cobnuts 12.95**\*\***

pan-fried sea trout, wilted sea vegetables, cauliflower and runner beans 16.95\*\*

pork belly, heritage potatoes, tomatoes, courgette, summer greens 16.95**\*\***

baked hake, cockles, seasonal beans, chilli, tarragon 18.95

Jerusalem artichoke and almond tart with a warm potato and shallot salad 13.95

breast of young grouse, lentils, parsnip, green beans and pontack sauce 17.95

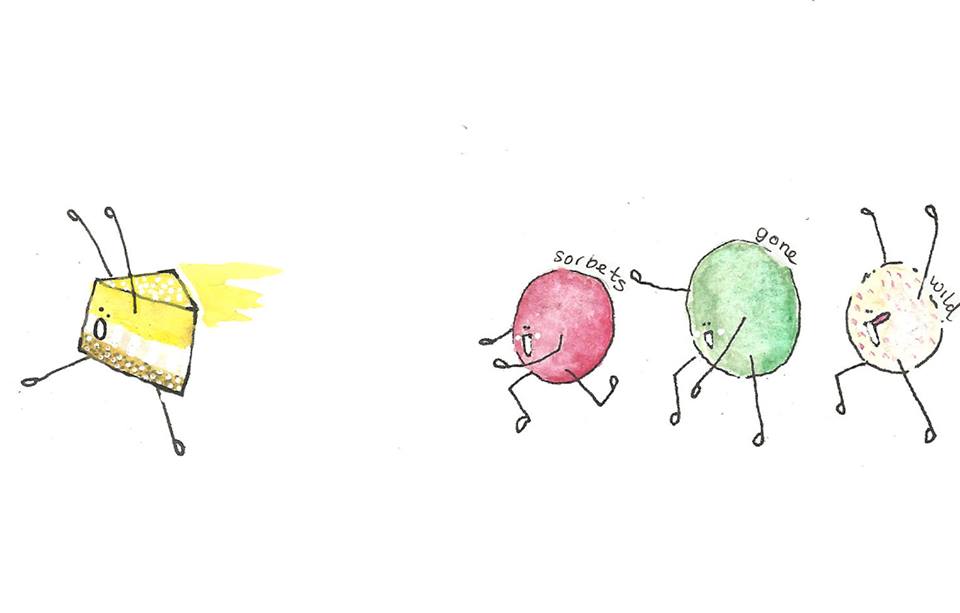
**desserts**

**selection of homemade ice creams and sorbets with Mara seaweed shortbread 5.50\*\***

sweet wine pairing– Moscato Passito, Palazzina, Italy

**Scottish plum and apple crumble with sweet cicely ice cream 5.95\*\***

whisky pairing -Compass Box ‘Great King Street’

** homemade sweet cicely brownie, crème fraiche 5.95\*\***

whisky pairing – Bowmore 12 yr

**bramble frangipane tart with sweet woodruff ice cream 6.95**

whisky pairing – Balvenie Double Wood

**chilled meadowsweet rice pudding with poached pear and sea buckthorn soup 6.25**

sweet wine pairing – Coteaux du Layon, Carte D’Or, France

**Scottish cheeses with homemade oatcakes and fresh chutney 7.50**

sweet wine pairing – Glotonia Pedro Ximenez Los Pecadillos, Andalusia



**Balvenie 12 yr old double wood, 40% 6**

nose: Gristy, supple nuttiness, grapey

palate: bourbon, vanilla, delicate peat

**Compass Box ‘Great King Street’, Blend, 43% 4.50**

nose: tropical fruits – banana, coconut, candied pineapple, lemon bonbons, slightly biscuit-y

palate: caramel, vanilla fudge, toffee, faint ginger, wood chips

**Bowmore 12 yr old single malt 40% 5.50**

nose: subtle lemon and honey balanced beautifully by Bowmore’s trademark peaty smokiness

palate: sweet and delicious, heather honey and gentle peat smoke

special thanks to some of our suppliers who made this particular menu possible: Fungi & Forage, Welch Fishmongers, Peelham Farm, Phantassie, Cyrenians, Creelers, Errington Cheese Company