



Lunch Summer 1 @ £62.50

Courgette Soup with Basil Pesto

Chicken, Leek & Mushroom Pie with a Puff Pastry Crust

Rippled Lemon & Raspberry Posset with crushed meringue

Coffee & Handmade Chocolates

Lunch Summer 2 @ £62.50

Middlewhite Pork Terrine with Cornichons & Toast

Grilled Lamb Chops with Roast Artichokes, Courgette & Basil Mayonnaise

Summer Pudding

Coffee & Handmade Chocolates

Lunch Summer 3 @ £62.50

Salad of Heritage Tomatoes, Peach & Mint

Roast Leg of Rabbit with Bacon, Fine Beans & Mustard Cream Sauce

Ruby Peach Parfait with white wine poached peach

Coffee & Handmade Chocolates

Lunch Summer 4 @ £62.50

Onion tart with Endive, Stilton & Chive Salad

Roast Rump Cap of Beef with Watercress, Horseradish & Yorkshire Pudding

Eton Mess

Coffee & Handmade Chocolates

Lunch Summer 5 @ £62.50

Salad of Chargrilled Summer Vegetables with Sheep's Yoghurt & Basil Pesto

Steak & Kidney Pudding with Spinach & Mash

Caramel Pavlova with Chocolate Cream & Strawberries

Coffee & Handmade Chocolates

Lunch Summer 6 @ £67.50

Salad of Summer Beetroots, Cherries, Goats Cheese & Almonds

Confit Sea Trout with Peas, Radish & Fresh Horseradish

Golden Syrup Steamed Sponge with Custard

Coffee & Handmade Chocolates

Lunch Summer 7 @ £69.50

Sweetcorn Soup with Crayfish, Girolles & Tarragon

Pan Fried Fillet of Plaice with Crushed New Potatoes, Cucumber, Brown Shrimp & Dill Butter Sauce

Sticky Toffee Pudding with Walnuts & Crème Fraîche

Coffee & Handmade Chocolates

Lunch Summer 8 @ £71.50

Salmon Tartare with Capers, Lemon Zest, Crème Fraîche & Salmon Caviar

Seared Gressingham Duck Breast with Runner Beans, Basil & Nectarines

Black Forest Gâteau with black cherry compote

Coffee & Handmade Chocolates

Lunch Summer 9 @ £79.00

Venison Carpaccio with Pickled Blackberries, Beetroot & Walnut

Rack of Herdwick Lamb with Crushed Peas, Artichokes & Mint Salsa Verde

Apricot & Almond Tart with pistachio ice cream

Coffee & Handmade Chocolates

Lunch Summer 10 @ £82.50

Uig Lodge Smoked Salmon with Traditional Garnish & Soda Bread

Rib of Aberdeenshire Beef with Yorkshire Pudding, Dauphinoise Potatoes, Watercress & Horseradish

White Chocolate Vanilla Slice with Chantilly cream

Coffee & Handmade Chocolates

Lunch Summer 11 £85.50

Dressed Crab

Roast Loin of Yorkshire Venison with Girolles, Fine Beans & Cherries

Apple & Red Berry Crumble with custard

Coffee & Handmade Chocolates

Lunch Summer 12 @ £89.50

King Prawn Cocktail

Beef Wellington with Creamed Spinach, Truffled Mash Potatoes & Red Wine Jus

Chocolate Fondant with Seasonal Berries and Vanilla Ice Cream

Coffee & Handmade Chocolates