



# **BOOZY SNOOY LUNCH**

3-courses and half a bottle of wine, £35 per person Available Friday, Saturday & Sunday 12.30pm to 2.30pm

# STARTERS

Whipped Scottish Crowdie Black fig, endive, hazelnuts, toasted sourdough

Harissa Marinated Line-Caught Scottish Mackerel Dill & buttermilk, radishes, keta caviar, oyster leaf

Chargrilled Asparagus Shaved salted cured duck egg, iberico Cebo de Campo ham, smoked hollandaise

Glenrath Farm Chicken Terrine Pickled beets, shimeji mushrooms, Parma ham, pistachio crumbs, lovage gel

#### MAINS

Scottish Borders Lamb Rump Lamb shoulder croquette, cumin carrot purée, black garlic, hispi cabbage

Shetland Salmon Pink grapefruit & fennel salad, beurre noisette, seaweed potatoes

Crispy Zucchini Flower Tunworth cheese espuma, white bean & Scottish girolles mushroom cannelloni, air puff potato

**Pork Chop** Celeriac & apple, smoked potato purée, rainbow chard, king oyster mushroom

## **SIDES £5.50**

Bonham Bread Board, cultured butter, Gallo olive oil, aged balsamic

Hand Cut Chips, truffle & Parmesan

Tempura Stem Broccoli, sweet chilli

Isle of Wight tomato salad, blackthorn salt, olive oil, crispy basil

Rocket & Parmesan, aged balsamic

## DESSERTS

Triple Chocolate Mousse White chocolate soil, toffee apple ice cream

Duo of Farmhouse Scottish Cheeses Frozen grapes, Arran apple & plum chutney, mini Arran oatcakes

> **Lemon Verbena Panacotta** Mara des bois strawberries, basil aquafaba

> > Black Cherry Parfait Pistachio, mango

Please inform your server, should you have any dietary requirements or intolerances. A discretionary 10% service charge is applied to all tables.