

Taste of The Lord Clyde

Soup

Veloute of Jerusalem artichoke / chestnut and goats cheese

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Mackerel

Cured / celery; shallot and chicken liver
(*Chemins de Pelerins; Cote` de St Mont Blanc*)

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Ham hock

Terrine / plum; cauliflower and salted peanuts
(*The Den Chenin Blanc; Painted Wolf*)

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Lamb

Roasted rump / salsify; leek; shank and buckwheat

(*The Painted Wolf Guillermo Pinotage*)

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Duck

Pan fried breast / red cabbage; heart; haricot beans and bitter chocolate

(*Monte Araya RiojaTempranillo*)

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Cheese

Artisan / classic garnishes

(*supplement £5*)

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Lemon

Curd / meringue; wild rice and blueberries

(*Pacherenc St Albert*)

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Bitter chocolate

cremeaux / brown butter; blackberry and pear

(*Warres Otima*)

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Coffee; Tea or Infusions; homemade treat

£3

£45 per Person (whole table only)

£35 wine package

Seasonal treats

Starters

Beetroot; poached pear & goats cheese salad with watercress & peanut pesto

Pan fried **Pork belly** with parsnip and grapes

Main Courses

Roasted **Chicken breast** with curly kale and root vegetables

Wild mushroom risotto with turnip and pear

Desserts

Banoffee Pie

Bitter Chocolate cremeaux with blackberry and vanilla ice cream

Artisan cheeses with classic garnishes
(Supplement £5.95)

2 courses £16.95

3 courses £19.95

Available

Lunch: Tuesday – Saturday

12 – 2.30pm

Dinner: Tuesday – Saturday

6:30pm – 7:30pm