



Easter Menu

April 16th

£35

Terrine of French Farmed Rabbit with Pistachio, Garden Lettuce and Sorrel Pesto Sauce

Sauerkraut and Katie Rodgers Crème Fraiche Terrine, Seaweed and Almond Buttered Radishes, Crispy Pancetta

Classic French Onion Soup with Gruyere Cheese and Sourdough Crouton

Roasted North Atlantic Cod with Warm East Lothian Crab Claw Salad, East Lothian Leeks, Light Crab Bisque

Lamb Loin, Sweetbread and East Lothian Mushroom Crepe Wellington, Local Broccoli Cooked with Confit Garlic, Lamb Jus

Smoked Ricotta and Wild Mushroom Ravioli, Toasted Pinenuts, Roquette Pesto

Yorkshire Rhubarb and Sour Cream Vacherin

Albert Roux Lemon Tart, Raspberry Sorbet and Fresh Tarragon

A Selection of British Cheese from Our Trolley, Homemade Chutney and Quince Jelly, Crackers and Oatcakes

Tea, Coffee and Handmade Petit Fours