

THE KITCHIN

TODAY'S SET LUNCH MENU

Starter

Pigeon

Braised wood pigeon, 'daube-style', served in a vol-au-vent with seasonal pumpkin and parsnip

Mackerel

Cured, line caught mackerel served with a salad of celeriac, apple and hazelnuts

Main

Partridge

Red leg partridge roasted on the bone, served with braised cabbage and chestnuts

Coley

Coley poached in red wine sauce served with bone marrow, local mushrooms and leeks a'la creme

Dessert

Orange

Bitter orange crème brûlée served with praline ice cream

Apple

Apple soufflé served with cinnamon ice cream

Cheese

A selection of Scottish & French cheeses (supplement £6.00)

3 courses: £24.50

The sommelier recommends

White Fallaris Hill Chardonnay, Vina Leyda, Chile 2007

Red Domaine de Rimauresq, Côtes de Provence, France 2005

£6.50 / glass

Please note that the lunch menu will change daily due to produce available. All prices are inclusive of VAT.
Vegetarian options available on request. A 10% Service charge will be added to the final bill of tables of 8
guests or more