

Mark Greenaway



FURTHER AFIELD

MENU FOR 28TH JAN TO 6TH FEB £65 FOR TWO

Treacle and Stout Sourdough / Whipped Duck Skin Butter

STARTER

HOMEMADE DUCK HAM

Fried Duck Egg / Confit Duck Leg / Duck Skin Crumble /
Parsley Mayonnaise / Parsley Butter

MAIN

BEEF CHEEK PIE

Mash / Confit Turnip / Braised Kale / Beer Pickled Shallots / Red Wine Jus

CHEESE

HEBRIDEAN BLUE

Oatcakes / Apple and Date Chutney

DESSERT

SALTED CARAMEL TART

Poached Pear / Whipped Crème Fraiche / Candied Lemon Zest

PETITS FOURS

Dark Chocolate / Passionfruit Curd

Blackberry and Lime Pate De Fruit

Add a bottle of Laurent-Perrier Champagne
and Negroni Cocktails for two
£45

Add Sommelier selected bottle
of White Wine and bottle of Red Wine
£35