

J.O.O.L.S H.O.L.L.A.N.D B.O.O.G.I.E W.O.O.G.I.E B.L.U.E.S S.P.E.C.T.A.C.U.L.A.R

FIRST COURSES

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lime and chilli mayo

London Burrata

Isle of Wight heritage tomatoes, rocket, foraged herb salsa verde

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Free Range Chicken, Gloucestershire Old Spot & Black Pudding Terrine

Caramelised apple, mustard mayo



MAIN COURSES

Roasted Free Range Yorkshire Chicken Breast

Smoked potato puree, tender stem broccoli, mushroom and tarragon cream sauce

Smoked Finnan Haddock, Salmon & Prawn Fishcake

Asparagus, tomato and basil dressing

Harissa, Vegetable & Labneh Strudel

Fennel, pea and mint salad, harissa dressing

Dry Aged Cheese & Bacon Burger with Thrice Cooked Chips

Lemon-tarragon mayo, dry-cured Ayrshire bacon, triple cheese



SIDES

Thrice cooked chips | 4.75

Broccoli, smoked olive oil | 4.50

Green leaf salad, vinaigrette | 3.75

DESSERTS

Scottish Raspberry Rum Baba

Chantilly cream, Daiquiri sauce, crushed honeycomb | 8.5

Baked Cheesecake, Indonesian Vanilla & Shortbread

Macerated English strawberries with basil | 10

Harrogate Blue Cheese

*Served with Scottish oatcakes,
honey and conference pears | 12*