

### 3 Course Set Menu

Chip's Own Venison Haggis Turnip, Potato Pureé  
(Veggie and Vegan options available)

Jersey Royals, Shallot, Wild leek, Cevennes Onion Veloute

Cured Sea Trout  
Apple, Avocado

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Shetland Cod  
Lobster paella cake, Asparagus, Romesco

Chargrilled 35 Day Dry Aged, Grass Fed, Rump Steak  
Confit Potatoes, Pepper Sauce

Grilled Courgette,  
Broad beans, Peas, Milk Curd

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Raspberry and Vanilla Parfait  
Barley, Angelica Root

Dark Chocolate Cake  
Candied Olive, Sichuan Pepper

A Selection of Cheese and Crackers

