

ELEMENT

Set menu

2 courses £20 | 3 courses £27.5

Available from x-x

V VEGETARIAN VG VEGAN NGC NON GLUTEN CONTAINING

** dishes can be modified to accommodate respective diets
(ie **NGC*** can be modified to non-gluten containing)*

*If you suffer from a food allergy or intolerance, please let your server know upon placing your order.
Although every effort is made to provide allergen free meals, we use products that contain allergens in our kitchen and cannot rule out contamination due to shared equipment, work surfaces and airborne particles.
A 10% service charge will automatically be applied to your bill. If you would prefer not to pay it, please let your server know and it will be removed.*

SMOKED HADDOCK & LEEK VELOUTÉ

Light chowder-style soup with smoked haddock, leeks & cream, served with toasted focaccia.

BLACK PUDDING SAUSAGE ROLL

Golden puff pastry, piccalilli purée

SPRING PEA & HERB SALAD

Minted peas, whipped crowdie, toasted hazelnuts, lemon dressing

PAN-SEARED COD

Crushed new potatoes, tapenade, charred greens

BALMORAL PIE

Chicken, haggis & pancetta in a mushroom cream sauce, short crust pastry crust, puff pastry lid, seasonal veg, creamy mash or chunky chips. Served with Woven whisky sauce

MAC & CHEESE

Three cheese macaroni, parmesan herb crumb, garlic bread

GRILLED COURGETTE & RED PEPPER FOCACCIA

Whipped feta, pesto, rocket

MACKEREL PATE TOASTED SANDWICH

Pickled cucumber, dill, toasted sourdough, poached egg

STEAK SANDWICH

Sirloin steak, caramelised onions, crowdie, rocket, toasted ciabatta, red wine jus

LEMON POSSET

Shortbread crumb, fresh berries

STICKY TOFFEE PUDDING

Date sponge, brandy custard, toffee sauce

RHUBARB & CUSTARD

Roasted Yorkshire rhubarb, oat crumble topping, warm vanilla custard