

STARTERS

Chef's soup of the day

Crayfish, pear & avocado cocktail

calvados & tomato dressing

Ham hock pressing

crumbed ham, courgette and pea puree

Caramelised onion tart with apple and rosary goats cheese (V)

John Ross Jnr. Smoked salmon on filo pastry with pickled cucumber

horseradish, crème fraiche, baby caper & lemon dressing

Roasted wild mushroom with truffle potato salad (V)

Chef's tomato soup (V)

MAIN COURSES

Market fish of the day

with seasonal greens, crushed new potatoes

Rib eye steak

hand cut chips, mushroom, tomato and salad

Rack of highland lamb

artichoke and potato, rosemary sauce

North Atlantic cod

parsley crust, potato hash, roast garlic and tomato dressing

Slow cooked beef rump

creamed leeks, wild mushroom, mash potato

Pea and shallot tortellini (v)

sage and roast nut butter

Confit duck leg

duck breast cigar, fig, fondant potato and green beans

Layered aubergine, tomato, mozzarella & basil (V)

seasonal vegetables

SIDE ORDERS

Side Orders

£4.00 per portion

Buttered steamed vegetables, Minted baby potatoes, Hand cut "Carroll's Heritage" chips, Chef's garden salad

DESSERTS

Chocolate torte

passion fruit mousse, pistachio granola

Lemon Meringue

Cambridge burnt cream

homemade shortbread

Old England sticky toffee pudding

Selection of British cheeses

£3.00 supplement

accompaniments and oat cakes