



LEIPER

at The Lodge

Dinner Menu

To Start

Scallop

crab claw spring roll, avocado and crème fraîche mayonnaise

Tortellini

goat's cheese mousse & home dried tomatoes, parmesan broth (v)

Ham Hock

pickled romesco cauliflower, warm Doris Grant bread, salsa verde

To Follow

Buchleuch beef

Onglet, parsley root, cep crisp and kale anise jus

Halibut

radish, baby beetes, fèves and lemon balm

Gnocchi

Sage and blue cheese , onion squash and amaranth (v)

To Finish

Pistachio Cake

macerated pineapple, coconut ice cream

Selection of artisan cheeses

Saint maure, Aiket, Kilbride, Stilton & Pont-l'Évêque

Valrhona chocolate

fondant, pearl barley ice cream, coco nib crisp
(please allow 12 minutes)

Coffee or Herbal Tea & Petit Fours

£45 per person

(v) denotes vegetarian

Please bring any special dietary requirements or allergies to the attention of our waiting staff.
Service is left to your own discretion.