



Traditional Cullen Skink with Toasted Sourdough

Wye Valley Asparagus Salad, Homemade Mortadella Sausage and Truffle Mayonnaise

Heritage Potato Terrine, Wild Garlic Puree

*Roast Rump of Borders Lamb with Crushed Heritage Potatoes,
Charred Baby Gem and red wine Jus*

Fillet of Skrei Cod, Artichoke, Samphire and Sorrel Pesto

Handmade Fettuccine with Tomato, Goats Cheese and Basil

Albert Roux Classic Lemon Tart with Blackcurrant Sorbet

*Selection of Cheese from our Trolley Picked by George Mewes Served with Quince and Damson Plum
Jelly and Fresh Grapes*

Selection of Today's Homemade Sorbets

3 Course Lunch £35.00

Selection of Tea or Coffee with Petit Fours £4.50

We endeavour to use local produce wherever possible.

A 10% discretionary service charge on all Food & Beverage will be added to your account.

Albert & Michel Roux Jr
CROSSBASKET CASTLE