

Feasting menu

This is a sample menu. Upon enquiry, a revised version will be sent to you.

£45pp

FOCACCIA (VG)

GORDAL OLIVES (VG)(GF)

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GRILLED LEEKS

yeast emulsion, cobnut

SPRING BEANS (VG) (GF)

savoury & buttermilk

CODS ROE (GF)

raw vegetables

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PASTA COURSE (OPTIONAL)

£10pp

CAVATELLI

brown crab

RIGATONI (V)

kale pesto

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ROAST PORCHETTA (GF)

UPGRADE

Whole Turbot (£15pp)

Bone in sirloin (£25pp)

Lamb leg (£10pp)

GRILLED HISPI CABBAGE

FRIED PINK FIR POTATOES

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DESSERT OPTION

£8pp

ICE CREAM SANDWICHES

CHOCOLATE TART

whipped cream

All bills are subject to a 10% discretionary service charge.

Please communicate any food allergens to your server or the reservations team.

(v) vegetarian
(vg) vegan
(gf) gluten free

The Alan
