

SPRUCE

A LA CARTE

SNACKS

<i>Sourdough Loaf, Cultured Butter</i>	6
<i>Nocellara Olives</i>	6

STARTERS

<i>Wye Valley Asparagus, Chicken Cream, Smoked Anchovy</i>	18
<i>Beef Fillet Carpaccio, Pickled Walnut, Aged Parmesan, Rocket</i>	26
<i>Winter Vegetables, Tain Cheddar Shortcrust Tart, Caramelised Onion</i>	14
<i>Charred Purple Sprouting Broccoli, Toasted Barley, Lemon Zest</i>	12

MAINS

<i>Peterhead Cod Loin, Parsley Root, Salsify, Squid</i>	36
<i>42 Day Dry Aged Sirloin, Black Sesame, Celeriac Remoulade</i>	44
<i>Brown Butter Roasted Jerusalem Artichoke Agnolotti, Madeira, Macadamia</i>	28
<i>Hen Of The Wood Mushroom, Garlic Buttermilk, Mushroom Jus</i>	24

SIDES

<i>Garden Salad, House Vinaigrette</i>	6
<i>Crushed Swede, Black Isle Honey, Pumpkin Seed</i>	8
<i>Cullisse Rapeseed Confit New Potatoes, Three Corner Leek</i>	8

HOUSE DRINKS

<i>Rhubarb & Rose</i>	17	<i>Singleton Paper Plane</i>	15
<i>House Martini</i>	15	<i>Negroni</i>	15
<i>Milk Punch Colada</i>	15	<i>Orchard Sour (Non-Alcoholic)</i>	12

Please advise the staff of any allergies or dietary requirements
Whilst we take great care, our dishes are prepared in an environment that handles all common allergens

An optional 12.5% service charge will be added to your bill

NEWHALL MAINS