



Table D'Hote Menu

Starters

Goats Cheese (V)

Black Olive Tart, Goats Cheese Mousse, Chamomile, Roasted Fig

Mushroom Soup (PB, V, gf option)

Birch Bolete Soup, Tempura Oyster, Pickled Enoki, King Oyster Crisp, Date & Porcini Dust

Smoked Bream

Smoked Black Bream Fritter, Pea & Ginger, Mock Seaweed & Caviar, Korean BBQ Dressing

Artichoke

Baked Artichoke & Black Pudding, Preserved Plum, Sage & Shallot Purée

Guinea Fowl (gf)

Guinea Fowl & Butternut Squash Terrine, Confit Egg Yolk, Caperberries, Pumpkin Seed & Chicory

Mains

Sea Trout

Seared Sea Trout, Braised Salsify & Green Beans, Rosemary Dauphine Potato, Blood Orange Butter Sauce

Duck (gf)

Pan Seared Duck Breast, Fondant Potato, Celeric Confit, Roasted Kumquat, Red Wine Reduction, Winter Spiced Foam

Pork (gf)

Fillet Of Pork Boudin, Parma Ham, Koffman's Cabbage, Glazed Shallot, Mustard Duchess, Tarragon Café au Lait

Kohlrabi (PB, V, gf Option)

Charred Kohlrabi Maki, Crispy Lotus Root, Togarashi Noodles, Tonkatsu Dip

Aubergine (V, gf, PB)

Stuffed Baby Aubergine, Black Chickpea, Baba Ganoush, Sesame Seed Brittle, Advieh Cream

Chef's Recommendation (£7 Supplement)

21 Day Matured Scottish Sirloin of Beef, Braised Ox Cheek Burger, Crispy Potato, Watercress & Bearnaise Sauce

Dessert

Banana (gf option)

Iced Banana Parfait, Sun Dried Banana Fritter, Coconut
Sponge & Ribbons, Rum Cream

Blueberry (PB, gf)

Blueberry Pannacotta, Caramelised Apple Crumble,
Apple Brandy Sorbet, Apple Crisps

Orange

Orange & Polenta Tart, Orange Marmalade, Roasted
Pecans, Honey Ice Cream

White Chocolate

White Chocolate Mousse, Cardamon Tuille, Coffee &
Salted Macadamia Praline

Cheese - Artisan Scottish Cheeses, Homemade Oatcakes & Seeded Crackers (gf option) Pre-order
recommended

2 courses £41.50 / 3 courses £52.50

Discretionary 10% service charge will automatically be applied. Menu subject to change



Chef's Sampler Menu

Snacks

-

Homemade Bread & Flavoured Butter

-

Amuse Bouche

-

Artichoke

or

Guinea Fowl (gf)

-

Smoked Bream

-

Mushroom Soup (PB, V, gf option)

-

Sea Trout

or

Pork (gf)

-

Trio Of Scottish Artisan Cheese (£12.50 supplement)

-

Blueberry (PB, gf)

or

White Chocolate

-

Coffee & Handmade Petit Fours

£87.50

Discretionary 10% service charge will automatically be applied

Menu subject to change



Vegetarian Chef's Sampler Menu

Snacks (v)

-

Homemade Bread & Flavoured Butter (v)

-

Amuse Bouche (v)

-

Goats Cheese (v)

-

Aubergine (PB, V, gf)

-

Mushroom Soup (PB, V, gf option)

-

Kohlrabi (PB, V, gf option)

-

Trio Of Scottish Artisan Cheese (£12.50 supplement)

-

Blueberry (PB, gf)

or

White Chocolate (v)

-

Coffee & Handmade Petit Fours (v)

£87.50

Discretionary 10% service charge will automatically be applied

Menu subject to change