



Table D'Hote Menu

Starters

Goats Cheese (V)

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

Mushroom Soup (PB, V, gf option)

Birch Boletus 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, Celery 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

Pear (PB, gf, V)

Pear & Tonka Bean Crumble, Praline Ice Cream

Vanilla (gf Option)

Ethically Sourced Vanilla Bean Mousse, Rhubarb, Orange, Sable Biscuit

Chocolate

Dark Chocolate Tart, Flowering Red Current Sorbet, Cocoa Tuille

Crème Caramel

Black Berry, Clotted Cream, Caramelized Brioche

Cheese - Artisan Scottish Cheeses, Homemade Oatcakes & Seeded Crackers (gf option) Pre-order recommended. (£12.75 Supplement)

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 Terrine (gf)

-

Smoked Bream

-

Mushroom Soup (PB, V, gf option)

-

Sea Trout

or

Pork (gf)

-

Trio Of Scottish Artisan Cheese (£12.50 supplement)

-

Vanilla Bean Mousse (gf option)

or

Dark Chocolate Tart

-

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)

-

Pear & Tonka Bean (PB, gf, V)

or

Dark Chocolate Tart (V)

-

Coffee & Handmade Petit Fours (V)

£87.50

Discretionary 10% service charge will automatically be applied

Menu subject to change