

Canapé

Red Pepper Croquette, Goats Curd, Smoked Muhammara

Potato Terrine, Salt N Vinegar, Taramasalata

£8 supplement

Amuse Bouche

Cucumber Gazpacho, Katy Rodgers Crème Fraiche, Pumpkin, Corn Chilli Muffin

Starter

Pressing of Scottish Rabbit, Tomato Fondue, Pickled Berry, Fruit Toast, Molasses

Fish

Fillet of Wild Halibut, Octopus terrine, Seaweed Butter Potato, Ajo Blanco

Main

Loin of Lamb En Croute, Haggis, Sweetbread, Wild Garlic, White Asparagus, Jersey Royals

Pre Dessert

Basil Sorbet, Caramelised White Chocolate, Textures of Scottish Strawberries, Elderflower Vinegar

Dessert

Chocolate & Yuzu, Yuzu Parfait, Dark Chocolate Ganache, Ivore Chocolate and Pink Peppercorn
Namelaka, Chocolate Crisps

Selection of Fine Cheeses

Orchard Chutney, Crackers, Honeycomb, Frozen Grapes £12 Supplement

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£8 supplement

Amuse Bouche

Cucumber Gazpacho, Katy Rodgers Crème Fraiche, Pumpkin, Corn Chilli Muffin

Starter

Ajo Blanco, Courgette, Heritage Tomato on Toast, Toasted Almond, Single Origin Olive Oil

Second Course

Saag Aloo Bhaji, Mango and Coconut Chutney, Spiced Onions, Coconut Curry Sauce

Main Course

Roasted Hen of The Woods, Wild Garlic, Confit Tomato, Seaweed Potato, Wild Flowers and Leaf's

Pre Dessert

Basil Sorbet, Caramelised White Chocolate, Textures of Scottish Strawberries, Elderflower Vinegar

Dessert

Chocolate & Yuzu, Yuzu Parfait, Dark Chocolate Ganache, Ivore Chocolate and Pink Peppercorn
Namelaka, Chocolate Crisps

Selection of Fine Cheeses

Orchard Chutney, Crackers, Honeycomb, Frozen Grapes

£12 Supplement

Main Menu £95 per person

Vegetarian Menu £80 per person