

DUNGEON



Chef's Prestige Menu

£95.00 per person

Canape

Breads

Truffle Butter, Edinburgh Butter and Prima Donna Maturo Foam

Amuse Bouche

Jerusalem Artichoke Velouté, Crispy and Pickled Artichoke, Chervil Oil, Parmesan Foam

Starter

Breast of Anju Pigeon, Black Pudding, Leg Croquette, Burnt Apple Puree, Girolle, Pigeon Jus

Fish

Seatrout Pastrami, Nashi Pear, Hazelnut, Buttermilk

Main Course

Juniper Loin of Borders Venison, Faggot, Parsley Root, Elderberry Jus

Pre Dessert

Rum Baba, Banana Puree, Rum Gel, Ginger Beer Foam, Pedro Ximenez Ice Cream, Pickled Raisins

Dessert

Pressing of Apple, Calvados Ice Cream, Toffee Apple, Eccles Cake

Selection of Fine Cheeses

Orchard Chutney, Crackers, Honeycomb, Frozen Grapes (£15.00 Supplement)

