



## SAMPLE TASTING MENU

### Canapés

*\*Prosecco 'Il Fresco', Villa Sandi, NV*  
+Baron Albert Champagne NV

### Potato & Leek Soup,

Truffle, Crème Fraiche  
*\*Vina Esmerelda 2020*  
+Chateau Rotoas Provence Rose

### Scrabster Landed Scallop

Carrot, Almonds  
*\*Picpoul de Pinet*  
+Chablis Premier Cru

### Scrabster Landed Sea Trout

Swiss Chard, Saffron  
*\*Klosterneuburg Gruner Veltliner*  
+Painted Wolf Roussane, Paarl

### Apple Granita

### Scottish Venison

Shallot Marmalade, Apple, Jus  
*\*Rocca Maura St Valentine Lirac*  
+Jackson Family Vintners Reserve Zinfandel

*Please note that all of our menus are samples and subject to change due to the availability of ingredients.*

**Allergens and dietary requirements:** *If you have a food allergy, intolerance or coeliac disease, please let us know when you book and speak to the staff about the ingredients in your food and drink before you order. Full allergen information is available on request. We cannot guarantee that all our products do not contain traces of nuts or seeds. Fish may contain bones.*



**Lemon Tart**

Crème Fraîche, Chocolate Soil

*\*Late Harvest Viognier*

+Château Bastor Lamontagne

**Tain Fine Cheese**

Oat Cakes

*\*Fonseca Bin 27*

+Fonseca Vintage 2009

**Cafetière of Coffee**

Petit Fours

**£95 per person**

*\*Classic Wine Pairing £55 per person*

+Premium Wine Pairing £90 per person

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