

# TASTING MENU

## CANAPES

- ✧ Prosecco Il Fresco, Villa Sandi NV
- ◆ Baron Albert Champagne NV

## LEEK AND POTATO SOUP

truffle oil

- ✧ Vina Esmerelda
- ◆ Chateau Routas Provence Rosé

## SCRABSTER-LANDED SCALLOPS

carrots, almonds

- ✧ Picpoul de Pinet
- ◆ Chablis Premier Cru

## SCRABSTER-LANDED SEA TROUT

swiss chard, saffron

- ✧ Klosterneuburg Grüner Veltiner
- ◆ Painted Wolf Roussanne, Paarl

## APPLE GRANITA

## SCOTTISH VENISON

shallot, marmalade, kale, butternut, jus.

- ✧ Rocca Maura St Valentine Lirac
- ◆ Jackson Family Vintner's Reserve Zinfandel

## CUSTARD TART

crème fraîche, ginger

- ✧ Late Harvest Viognier Sauvignon Blanc
- ◆ Château Bastor-Lamontagne

## TAIN FINE CHEESES

oat cakes

- ✧ Fonseca Bin 27
- ◆ Fonseca Vintage 2009

## COFFEE WITH PETIT FOURS

Tasting menu 100.00 per person

- ✧ Classic wine pairing 70.00 per person
- ◆ Premium wine pairing 95.00 per person

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | v./vegetarian | ve./vegan | veo./vegan option available

If you have an allergy or dietary requirement, please let our team know before ordering. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.