

TASTING MENU

CANAPES

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

WATERCRESS 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

LEMON 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

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

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. 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.