



SAMPLE AUTUMN TASTING MENU

Our menus change daily.

Vegetables Cake

Black Garlic Cream Cheese

Joseph Perrier Champagne - France

Vegetables, Coconut & Curry Velouté

Basil Pesto Twists

Pinot Gris, Hugel - France

Cumbræ Oysters

Shallot Vinaigrette, Bread & Butter

Viognier, Routas - France

Pan Seared Orkney Diver Picked Scallop

Aultbea Black Pudding, Sweet Potato Mousseline, Apple Foam, Tomato Tuile

Claret de Bordeaux, Château Grand Tuillac - France

Lemon Sorbet

AquaRiva Blanco Tequila

Pan Seared Breast of Highland Pheasant*

Dauphinois Potato, Poached Pear Smoked Celeriac Mousseline

Haggis, Grilled Courgette, Wild Mushroom, Juniper Jus

Saint Emilion Grand Cru, Château Grand Bert - France

White Chocolate Cheesecake

Blueberry Compote, Sesame Cannelloni

Château Bastor-Lamontagne, Sauternes - France

Tasting Menu £89.00 per person

Wine Pairing £82.00 per person

** May Contain Traces Of Shot*

All ingredients you find on our menu have been locally reared or caught just a stones throw from the hotel. 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 make sure to tell us when you reserve your table. 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.