

TASTING MENU

AVOCADO & SALMON VERRINE

black garlic & faina stick

✧ Joseph Perrier Champagne, France

GARDEN ONION & SHALLOT SOUP

grated cheese garlic croutons

✧ Lugana, Folar Santi, Italy

CUMBRAE OYSTERS

shallot vinaigrette, basil twists

✧ Nube Leza Garcia, Semidulce Blanco, Spain

PAN-SEARED ORKNEY DIVER-PICKED SCALLOP

aultbea black pudding, sweet potato mousseline, apple foam

✧ Pinot Gris, Hugel, France

LEMON SORBET

✧ Badachro gin

PAN-SEARED HAUNCH OF ARDGAY ESTATE VENISON

dauphinois potato, haggis, wild mushroom, roast parsnip, tenderstem broccoli, butternut squash, glazed baby turnip, juniper jus

✧ Domaine Cheval Blanc, France

STICKY TOFFEE PUDDING

toffee sauce, vanilla ice cream, honeycomb

✧ Royal Tokaji, Blue Label 5 Puttonyos, Hungary

Tasting Menu 89.00 per person

Wine Pairing 82.00 per person

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.