



*Chef's Sample Menu* (subject to change)

Amuse Bouche

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**Pigeon**

Seared Pigeon Breast, Artichoke, Cep, Beetroot Consommé (gf. df)

*or*

**Ham**

Terrine of Slow Cooked Ham, Shallot Remoulade, Cauliflower Brioche (gf option)

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**Polenta**

Basil Polenta, Semi-dried Tomato, Buttered Asparagus & Broad Beans, Parmesan Crisp (V, PB option)

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**Trout**

Smoked Steelhead Trout, Caviar, Watercress, Cucumber & Stirling Gin Sorbet, Salted Cucumber (gf. df option)

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**Duck**

Seared Duck Breast, Charred Butternut Squash & Potato, Sour Cherry Reduction (gf)

*or*

**Turbot**

Pan Fried Fillet of Turbot, Confit Anya Potatoes, Sea Spaghetti, Squid Ink & Crayfish Dressing (gf)

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**Peach**

Orange Mousse, Roast Peach, White Peach Purée, Pistachio Crumb (gf option)

*or*

**Chocolate**

Dark Chocolate Ganache, Liquorice Glaze, Macerated Lychee & Tapioca Pearls (v)

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**Coffee & Handmade Petit Fours**

£59.75

*Discretionary 10% service charge will automatically be applied*



**Table D'Hote** (subject to change)

**Starters**

**Trout**

Smoked Steelhead Trout, Caviar, Watercress, Cucumber & Stirling Gin Sorbet, Salted Cucumber (gf. df option)

**Pigeon**

Seared Pigeon Breast, Artichoke, Cep, Beetroot Consommé (gf. df)

**Ham**

Terrine of Slow Cooked Ham, Shallot Remoulade, Cauliflower Brioche (gf option)

**Jack Fruit**

Jackfruit Niçoise, Feuille de Brick, Sea Grapes, Nori Emulsion (V. gf option)

**Cream Cheese Bon Bons**

Cheese & Coriander Bon Bons, Red Pepper & Turnip, Red Pepper Crisps (PB. V. gf)

**Mains**

**Rare Breed Pork**

Medallion of Pork fillet, Smoked Bacon Duchess Potatoes, Courgette & Apple, Sage Scented Jus (gf)

**Polenta**

Basil Polenta, Semi-dried Tomato, Buttered Asparagus & Broad Beans, Parmesan Crisp (V, PB option)

**Duck**

Seared Duck Breast, Charred Butternut Squash & Potato, Sour Cherry Reduction (gf)

**Turbot**

Pan Fried Fillet of Turbot, Confit Anya Potatoes, Sea Spaghetti, Squid Ink & Crayfish Dressing (gf)

**Cauliflower**

Korean Style BBQ Cauliflower, Potato Rosti, Sprouting Broccoli & Spiced Walnut (V, PB, gf)

**Dessert**

**Strawberry & Prosecco**

Set Strawberry & Prosecco Custard, Strawberry Compote, Shortbread (PB, gf option, V, Low Sugar)

**Orange, Peach & Pistachio**

Orange Mousse, Roast Peach, White Peach Purée, Pistachio Crumb (gf option)

**Chocolate**

Dark Chocolate Ganache, Liquorice Glaze, Macerated Lychee & Tapioca Pearls (v)

**Rhubarb & Fennel**

Poached Rhubarb, Rhubarb Sorbet, Crème Patisserie, Fennel Caramel (v, gf option)

**Cheese** - Artisan Scottish Cheeses, Homemade Oatcakes & Crackers (gf option) Pre-order recommended

2 courses £32.50 / 3 courses £41.25

Discretionary 10% service charge will automatically be applied