



Chef's Sampler Menu

Amuse Bouche

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Cornfed Chicken

Terrine of Cornfed Chicken, Artichoke, Sun-Dried Tomato, Charred Sourdough &
Béarnaise Egg Yolk Jam

or

Scallop

Cured Scottish Scallop, Mango & Coriander Salsa, Dulce Puree, Savoury Tuille

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Gazpacho (V)

Chilled Cucumber Gazpacho, Goats Cheese Mousse, Lilliput Capers & Dill Crisp

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Asparagus

Grilled Asparagus, Pressed Ham & Shallot, Sage Emulsion, Pork Crumb

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Guinea Fowl (gf)

Roast Guinea Fowl Breast, Sweet Red Pepper, Cocotte Potatoes, Blanched Garlic, Sobrasada & Oregano Jus

or

Stone Bass (gf option)

Pan-fried Stone Bass fillet, Sweet Potato Fondant, Crispy Shallot, Sauté Okra, Smoked Tomato & Prawn Nage

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Caramelized White Chocolate & Irn Bru

Baked White Chocolate Tart, Apricot Compote, Irn Bru Ice Cream & Cinder Toffee

or

Cranachan (gf, v)

Whisky & Raspberry Panna Cotta, Honey & Oat Crumb, Raspberry & Fennel Seed Sorbet, Honey Tuille

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Coffee & Handmade Petit Fours

£72.95

Discretionary 10% service charge will automatically be applied

Menus Subject to Change



Table D'Hote Menu

Starters

Gazpacho (v)

Chilled Cucumber Gazpacho, Goats Cheese Mousse, Lilliput Capers & Dill Crisp

Scallop

Cured Scottish Scallop, Mango & Coriander Salsa, Dulce Purée, Savoury Tuille

Beetroot (PB, V)

Beetroot Veggietelle, Compressed Apple, Pistachio, Silken Tofu & Elderflower Dressing

Cornfed Chicken

Terrine of Cornfed Chicken, Artichoke, Sun-Dried Tomato, Charred Sourdough &

Béarnaise Egg Yolk Jam

Asparagus

Grilled Asparagus, Pressed Ham & Shallot, Sage Emulsion, Pork Crumb

Mains

Scottish Beef (gf)

Seared Roast Sirloin of Beef, Parmesan Potato Galette, Confit Chantenay Carrots & Shitake Mushrooms, Parmesan & Porcini Crisp, Porcini Infused Reduction

Stone Bass (gf option)

Pan-fried Stone Bass Fillet, Sweet Potato Fondant, Crispy Shallot, Sauté Okra, Smoked Tomato & Prawn Nage

Celeriac Gnocchi (V. PB. df)

Crispy Gnocchi, Charred Red Onion, Watercress, Braised Green Raisins, Apple & Mead Puree (V)

Guinea Fowl (gf)

Roasted Guinea Fowl Breast, Sweet Red Pepper, Cocotte Potatoes, Blanched Garlic, Sobrasada & Oregano Jus

Pithivier

Cauliflower, Hazelnut & Strathdon Blue Cheese Parcel, Grilled Aubergine Puree, Summer Bean Ragout (V)

Dessert

Blackcurrant & Liquorice

Liquorice Mousse, Blackcurrant Purée & Glaze, Orange Sable & Orange Marmalade

Caramelized White Chocolate & Irn Bru

Baked White Chocolate Tart, Apricot Compote, Irn Bru Ice Cream & Cinder Toffee

Cranachan (gf, V)

Whisky & Raspberry Panna Cotta, Honey & Oat Crumb, Raspberry & Fennel Seed Sorbet, Honey Tuille

Pina Colada (V, PB, gf option)

Set Rum & Coconut Custard, Coconut Puffe, Compressed Huacatay & Pineapple, Rum Syrup

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

2 courses £38 / 3 courses £47.75

Discretionary 10% service charge will automatically be applied