



## *Chef's Sampler Menu*

### **Canapes**

#### **Homemade Bread & Flavoured Butter**

### **Amuse Bouche**

-

### **Curd (V)**

Homemade Curd Cheese, Duo of Cucumber, Yogurt Crisp, Olive Tuille, Wild Garlic Pesto

*or*

### **Pork**

Beech Smoked Pork Cheek, Farro & Juniper, Macerated Grapefruit, Fresh Watercress

-

### **Broccoli & Almond (V)**

Light Broccoli Soup, Toasted Almond Mousse, Textures of Broccoli, Thyme Foam

-

### **Mackerel**

Dill Cured Mackerel, Beetroot & Apple Tart, Horseradish Crème Fraiche

-

### **Venison (gf option)**

Highland Venison, Tarragon Pomme Anna, Kohlrabi Fritter & Greens, Sour Cherry Jus

*or*

### **Bream (gf option)**

Seared Fillet of Bream, Potato Cake, Leek Fondue, Wild Mushroom, Mushroom Ketchup, Caramelized Shallot Butter Sauce

-

Trio Of Scottish Artisan Cheese (£12.50 supplement)

-

### **Rice Pudding (gf. v)**

Rice Puddings Flavoured with Vanilla, Honey & Strawberries

*or*

### **Parsnip, Chocolate & Rhubarb (v)**

Caramelized White Chocolate & Parsnip, White Chocolate Mousse, Rhubarb Puree & Sorbet

-

### **Coffee & Petit Fours**

£78

*MENU SUBJECT TO CHANGE*

*Discretionary 10% service charge will automatically be applied*



## **Table D'Hote Menu**

### **Starters**

#### **Confit Chicken** (gf option)

Pressed Cornfed Chicken, Pistachio, Garden Peas, Pea Shoots, Crispy Skin, Black Truffle Emulsion

#### **Mackerel**

Dill Cured Mackerel, Beetroot & Apple Tart, Horseradish Crème Fraiche

#### **Broccoli & Almond** (V)

Light Broccoli Soup, Toasted Almond Mousse, Textures of Broccoli, Thyme Foam

#### **Pork**

Beech Smoked Pork Cheek, Farro & Juniper, Macerated Grapefruit, Fresh Watercress

#### **Curd** (V)

Homemade Curd Cheese, Duo of Cucumber, Yogurt Crisp, Olive Tuille, Wild Garlic Pesto

### **Mains**

#### **Venison** (gf option)

Highland Venison, Tarragon Pomme Anna, Kohlrabi Fritter & Greens, Sour Cherry Jus

#### **Spinach & Crowdie** (V)

Spinach & Crowdie Pin Wheel, Whipped Aubergine Hummus, Red Drop Peppers, Brined Cherry Tomatoes, Aubergine Crisp

#### **Bream** (gf option)

Seared Fillet of Bream, Potato Cake, Leek Fondue, Wild Mushroom, Mushroom Ketchup, Caramelized Shallot Butter Sauce

#### **Duck**

Pan Roasted Duck Breast, Sauté Artichoke, Rosemary Spätzle, Kale, Liquorice & Burnt Orange Reduction

#### **Tofu & Squash** (PB, V)

Smoked Tofu, Squash, Pinenuts, Handpicked Leaves, Chermoula Sauce

### **Dessert**

#### **Parsnip, Chocolate & Rhubarb** (v)

Caramelized White Chocolate & Parsnip, White Chocolate Mousse, Rhubarb Puree & Sorbet

#### **Pear with Dandelion & Burdock** (V, PB)

Roasted Pear, Burdock Mousse, Aerated Mint Sponge, Dandelion Gel

#### **Coffee, Pineapple & Tamarind**

Coffee Bavaois, Carpaccio of Pineapple, Tamarind Caramel, Pineapple Jam

#### **Rice Pudding** (gf)

Rice Puddings Flavoured with Vanilla, Honey & Strawberries

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

*2 courses £39 / 3 courses £48.75*

*MENU SUBJECT TO CHANGE*

*Discretionary 10% service charge will automatically be applied*



## *Vegetarian Chef's Sampler Menu*

**24 HOURS NOTICE REQUIRED**

**Canapes (v)**

-

**Homemade Bread & Flavoured Butter (V)**

-

**Amuse Bouche (V)**

-

**Spinach & Crowdie (V)**

Spinach & Crowdie Pin Wheel, Whipped Aubergine Hummus, Red Drop Peppers, Brined Cherry Tomatoes, Aubergine Crisp

-

**Broccoli & Almond (V)**

Light Broccoli Soup, Toasted Almond Mousse, Textures of Broccoli, Thyme Foam

-

**Curd (V)**

Homemade Curd Cheese, Duo of Cucumber, Yogurt Crisp, Olive Tuille, Wild Garlic Pesto

-

**Tofu & Squash (PB, V)**

Smoked Tofu, Squash, Pinenuts, Handpicked Leaves, Chermoula Sauce

-

Trio Of Scottish Artisan Cheese (£12.50 supplement)

-

**Rice Pudding (gf. V)**

Rice Puddings Flavoured with Vanilla, Honey & Strawberries

*or*

**Parsnip, Chocolate & Rhubarb (V)**

Caramelized White Chocolate & Parsnip, White Chocolate Mousse, Rhubarb Puree & Sorbet

-

**Coffee & Petit Fours**

£75

*Discretionary 10% service charge will automatically be applied*

*MENU SUBJECT TO CHANGE*