

Dinner Menu



Velouté

Wild Mushroom - Pickled Walnuts - Pickled Mushrooms

Scallops

Chicken Granola - Lobster Butter - Squid Ink Pasta

Moroccan Quinoa

Spiced Sweet Potato - Avocado - Beetroot Vinaigrette

Terrine

Ham Hock - Ginger Gel - Apple Sauce

Liquorice Cured Salmon

Pink Grapefruit - Watercress - Liquorice Gel



Venison

Red Cabbage - Dauphinoise - Celeriac Jus

Chicken

Garlic - Fondant Potato - Broccoli

Monkfish

Ham - Curried Leeks - Romanesco - Kale

Risotto

Pea - Mint - Truffle - Parmesan

Cod

Saffron - Red Wine - Herb Mash



Chocolate Fondant Tart

Pistachio Ice Cream - Kirsch Cherries - Chocolate Crumb

Posset

Raspberry - Roasted Oats - Whisky Baba

Pear

Pear Mousse - Fennel Jelly - Olive Oil Ice Cream

Sous Vide Pineapple

Caramel - Pink Peppercorns - Vanilla Crumb - Banana Ice Cream

Selection of Scottish Cheese

Assorted Crackers - Grapes - Chutney

Supplement of £3



Coffee & Petit Fours Inclusive

Two Courses £35

Three Courses £45

Although We Cater for Individual Dietary Requirements, We Cannot Guarantee To Eliminate All Allergens. Please Note That Wild Game May Contain Shot. Prices Include Vat. Service Is Left At Your Own Discretion.