

Tasting Menu

Tasting Menu - **£110pp**

Wine Pairing - **£65pp**

Canapes , Bread & Olives

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'Lasagna' of St. Brides Duck, Walnut & Fig Jam

Taittinger Nocturne, Champagne France

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Miso Broth, Lobster Dumplings, Sesame Salad

Wild Earth Riesling, North Otago NZ

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Braised Scotch Short Rib, Bone Marrow, Spiced Couscous, Cauliflower Salad

John Duval Plexus, Barossa Valley Australia

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Montagnolo Affine, Spiced Treacle Tart, Pickled Walnuts, Quince

Chateau Delmond, Sauternes France

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Valrhona Guanaja 70% Chocolate, Pain d'epices, Mango & Ginger

Domaine La Tour Vieilles Banyuls, France

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Coffee & Petite Fours

Please inform a member of the team if you have any dietary requirements or allergies.

Please note we cannot guarantee free from allergen products as we use and prepare all 14 allergens in our kitchens. We endeavour to use local produce whenever possible. Where possible produce comes from our kitchen gardens or Cromlix estate. Please be understanding if certain items are not available as our produce is purchased or picked daily.

A discretionary 12.5% service charge will be added to your bill, 100% of which goes to our team members.