



■ STARTERS ■

Guinea Fowl
Girolles, Truffle, Thai Shallots

Queen Scallops
Peppers, Chickpeas

Hen`s Egg
Soy, Sweet Potato, Vegetable Jus

■ MAIN COURSES ■

Lamb
Aubergine, Yogurt, Onions

King Oyster Mushroom
Aromatic Rice, Hispi Cabbage, Veloute

Cod
Courgette Textures, Lovage Croquette

Highland Beef (£5 supplement)
Golf Ball Onions, Miso, Horseradish

■ DESSERTS ■

“After 8”
Charcoal, Lemon, Balsamic

Peach
thyme, elderflower

Selection of Artisan Cheeses (£5.00 supplement)

*Valid until 6.30pm. Max of 6 guests per table. Kindly advise us should you have any food allergies or dietary requirements.
Please note that a discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the prevailing rate. Please note this is a sample menu which is subject to change due to seasonality and produce availability.*