

À LA CARTE

ROASTED FOIE GRAS

Braised chicory, orange, walnut

HAND DIVED ORKNEY SCALLOP

Chicken wings, nasturtium, celeriac, truffle

CONFIT RABBIT & BLACK PUDDING TERRINE

Prune, pistachio, tarragon

SMOKED STURGEON

Osetra caviar, oyster, cucumber

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## CREEDY CARVER DUCK BREAST

Lainston honey, apricot, sweet potato

## LINE CAUGHT GIGHA HALIBUT

Razor clams, tomato, basil, courgette

## ROASTED BREAST OF BLACK LEG CHICKEN

Cabbage, smoked bacon, bread sauce

## LINE CAUGHT WILD SEA BASS

Cep risotto, romanesco, lemon

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MILLE-FEUILLE

Caramel, apple, yuzu

CHOCOLATE GANACHE

Mascarpone, hazelnut, sea buckthorn

BLACKBERRY & VANILLA MOUSSE

Praline, almond milk ice cream

PLUM TART

Miso caramel, peanut butter, crème fraiche ice cream

SELECTION OF BRITISH AND FRENCH CHEESES

Apple & mango chutney, fig & walnut crackers

3 courses £62.00

A 12.5% discretionary service charge is added to all bills, please advise us of any allergies or dietary requirements

We kindly request that our guests refrain from using mobile phones in the restaurant