

Summer Menu

Head Chef, Scott Paton



HAMACHI
oyster, yuzu

BEETROOT
goats cheese,
cherry

CAVIAR
potato,
chervil
(supplement £20)

CHICKEN LIVER
px, brioche

SQUAB
blackcurrant,
rose

CRAB
mango, curry

TOMATO
courgette, olive

IBERICO
fig, almond

TURBOT
bordelaise,
salsify

HIGHLAND WAGYU
peas,
smoked bacon
(whole table only
£25 supplement pp)

GUINEA FOWL
corn, truffle

LEEK
onion, potato

COCONUT
mango,
yuzu

CHOCOLATE
sesame,
caramel

PEACH
raspberry,
almond

DUCK EGG
strawberry,
vanilla

Cheese
(minimum 2 people £16pp)

FOUR COURSES
£120 pp