

Spring Menu

Head Chef, Scott Paton



CAVIAR
Daurenki,
walnut
(supplement £25pp)

TUNA
shiso,
sesame

CRAB
curry,
mango

CHICKEN LIVER
Pedro Ximénez,
brioche

TURBOT
green chilli,
yuzu

QUAIL
chanterelle,
Alba truffle

VEAL
vadouvan,
smoked garlic

SCALLOP
ginger,
kaffir lime

LAMB
celeriac,
preserved lemon

SQUAB
beetroot,
cassis

HIGHLAND
WAGYU
Perigord truffle,
artichoke

(whole table only,
supplement £30pp)

SOLE
mushroom,
oyster

CHOCOLATE
Nicolas Berger,
pistachio

VANILLA
rhubarb,
rose

MANGO
coconut,
yuzu

WALNUT
coffee,
marmalade

Cheese
(minimum 2 people £20pp)

FOUR COURSES
£120 pp

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. A discretionary 10% service charge will be applied to your bill.
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