

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

VEAL
white truffle,
allium

SQUAB
beetroot,
cassis

SCALLOP
ginger,
kaffir lime

HIGHLAND
WAGYU
peas, guanciale

(whole table only,
supplement £20pp)

QUAIL
morel,
tarragon

SOLE
black truffle,
bergamot

HALIBUT
blanquette,
green herb

CHOCOLATE
Nicolas Berger,
pistachio

CHERRY
crème fraîche,
rose

MANGO
coconut,
yuzu

APRICOT
vanilla,
elderflower

Cheese
(minimum 2 people £20pp)

FOUR COURSES
£130 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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