

## <u>Seven-Course Tasting Menu – Sample Menu</u>

## Chefs Amuse Bouche

Scottish Langoustine, Salsify Poached in Red Wine, Bulgar Wheat, Apple

Squab Pigeon Breast, Salt Baked Celeriac, Puree and Pickled, Boudin Blanc, Girolle's, Parsley

Poached West Coast Lemon Sole with Nori, Glenapp Garden Kohlrabi, Smoked Pike Roe, Wakami

Scottish Lamb Loin, Rump & Braised Neck, Haggis & Potato Pressing, Slow Cooked Turnip

Chefs Pre Dessert

Glenapp Bespoke 69% Valrhona Dark Chocolate & Jura Whisky Cheesecake, Salted Coffee Crumble, Coffee Ice Cream

A Selection of Fine Scottish Cheeses, Wholemeal Crackers & Oatcakes £12.50 Supplement

Freshly Ground Café Du Monde Coffee with Petit Fours

£125

Wine Flight £85