

## À La Carte Three-Course Gourmet Dinner

Chefs Amuse Bouche

## Starters

Steelhead Trout, Heritage Beetroot, Trout Roe with Ponzu, Dashi & Buttermilk, Dill

Hen of The Woods Mushroom Roasted with Soy, Baby Leek, Smoked Potato

King Scallop from Orkney, Red Shiso & Apple, Braised Kombu, Radish & Sesame

## Mains

Fillet of Beef, Barbequed Hispi Cabbage, Caramelised Onion, Golden Enoki, Garden Peas, Merlot Sauce

West Coast Lobster, Sesame, Fricasse of Beans, Potatoes Cooked with Isle of Bute Smoked Salmon & Saffron

Leek & Potato, Golden Enoki, Cous Cous, Sesame & Chive

## Desserts

Glenapp Bespoke 69% Valrhona Dark Chocolate & Sesame Delice, Apricot & Umeshu Gel, Miso Caramel Ice Cream

Medjool Date Sticky Toffee Pudding, Salted Popcorn, Toffee Sauce, Madagascan Vanilla Ice Cream

A Selection of Fine Scottish Cheeses, Wholemeal Crackers and Scottish Oatcakes

Freshly Ground Café Du Monde Coffee with Petit Fours

£95