



WEDNESDAY TO SATURDAY - SITTINGS 18.30PM AND 18.45PM

Pre bookings only

AMUSE BOUCHE

PRE STARTER

Shetland Scallop
artichoke, black olive, lemon, celery

Tissot-Maire Blanc de Noirs Cremant du Jura Brut NV, Jura, France 125ml

STARTER

Fife Roast Partridge
bitterballen, corn, granola

Pinot Noir Elephant Hill 2020, Central Otago, New Zealand 100ml

PRE MAIN

Orkney Halibut
ginger velouté, seaweed leek, mushroom

Semillon Constantia Uitsig 2021, South Africa 100ml

MAIN

Wild Argyll Venison Loin
truffle salsify, red cabbage, ragu

Parterre Cabernet Sauvignon Fraser Gallop Estate 2019, Western Australia 125ml

PRE DESSERT

Tain Blue Murder
pear, smoked almond, crisps

DESSERT

Cranachan Souffle
raspberry sorbet, whisky

Saint Albert Producteurs Plaimont Pacherenc du Vic Bilh 2018, Gascony, France 70ml

£89 PER PERSON

PAIRED WINES £49 PER PERSON