



### *Amuse Bouche*

#### *To Start*

**Smoked haddock**, razor clam, leek, potato, quails egg

**Foie Gras**, smoked duck breast, plum de espice, hazelnut

**Blue murder mousse**, seeded squash, orange, tomato, endive

**Humble pottage**, nasturtium, pickled shimeji's, green tea powder

#### *To Follow*

**Scotch beef fillet**, pickled oyster, broccoli, salsify, wheatgrass and stout sauce

**Mackerel**, lobster mousse, caviar, cauliflower, saffron potatoes, bisque sauce

**Pork loin**, Stornoway black pudding, pine nut crust, celeriac, champagne rhubarb

**Crispy artichoke hearts**, sweet corn fritter, halloumi croutons and Romesco sauce (V)

#### *To Finish*

**Bramley apple tatin**, chestnut choux

**Blood orange soufflé**, cardamom and lemon grass ice cream (please be aware there is a 20-minute wait)

**Beetroot and chocolate dome**, raspberry and balsamic, currant ice cream

**Cheese Platter**, selection of Scottish and British Cheeses with homemade crackers and chutney



5 Cheese Sharing Platter £17 (as an additional course)



£44.50 per person

**Freshly brewed tea or coffee** with house macaroons £5.50 per person