



# TASTING MENU

*French 75 Cocktail (Gin, Champagne, lemon juice)*

Haggis bridie, Drambuie, pepper, soy

*Vermentino, Campo alla Casa Enrico Santini, 2021, Tuscany, Italy*

**Salmon fillet, crab, chive**

*Cabernet Sauvignon, Reserve Claret, Maison Sichel, 2019, Bordeaux, France*

**Lamb rump, garlic, mint**

*Pinot Noir Reserva, Casa Silva, Valle de Colchagua, 2022, Chile*

**Isle of Mull cheddar**

*Warre's Otima, 10-year-old Tawny Port, Gaia, Portugal*

**Textures of chocolate, tablet**

***a discretionary 10% service charge will be added, all of which will be passed to the staff.***