

## FIVE

£110 per person

White asparagus, cured ham, slow cooked egg, 24 month aged Comte

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Pine smoked Wester Ross salmon, bergamot, crème fraiche, Baerii caviar

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Scottish cod, Fowey mussels, Guinness & Alsace bacon

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Highlands Venison, beetroot, chestnut, pear & Mrs Bell's blue

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Iced Lemon posset, raspberries, meringue

## SEVEN

£140 per person

Boltardy beetroot & apple pinwheel, smoked goats cheese, walnut, oxalis

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Orkney scallops, charlotte potatoes, vanilla & Noilly prat

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White asparagus, cured ham, slow cooked egg, 24 month aged Comte

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Scottish cod, Fowey mussels, Guinness & Alsace bacon

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Grass fed beef fillet & glazed short rib, carrot, lovage, smoked bone marrow

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Iced Lemon posset, raspberries, meringue

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After Eight" Valrhona chocolate & mint

Add wine pairing – FIVE - £65

Add fine wine pairing – FIVE - £130  
(available on request)

Add wine pairing – SEVEN - £95

Add fine wine pairing – SEVEN - £180  
(available on request)

Optional course £10 per person

Selection of seasonal cheeses by Maître affineur 'Buchanans'

*Head Chef Marc Hardiman*

"To be enjoyed by the whole party. Available for lunch until 1.45pm and dinner until 9.30 pm."

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Our cheeses are made with unpasteurized milk.

Price includes VAT, a discretionary service charge of 13.5% will be added to your bill.