

Autumn Menu

Head Chef, Scott Paton



TROUT
bergamot,
roe

CRAB
curry,
mango

CHICKEN LIVER
Pedro Ximénez,
brioche

GOAT'S CHEESE
brassicas,
lemon

SCALLOP
walnut,
caviar
(£15pp supplement)

VEAL
morel,
bay

SOLE
red pepper,
olive

RICOTTA
squash,
Penja pepper

HIGHLAND
WAGYU
mushroom,
Périgueux
(£35pp supplement)

FALLOW DEER
beetroot,
black tea

TURBOT
fennel,
Bordelaise

ARTICHOKE
allium,
smoked garlic

CHOCOLATE
Nicolas Berger,
pistachio

DUCK EGG
quince,
clementine

PEAR
vanilla,
green anise

HONEY
crème fraîche,
yuzu

Cheese
(minimum 2 people £20pp)

FOUR COURSES
£130pp

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. A discretionary 10% service charge will be applied to your bill.
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