

Tasting Menu

CURED NORTH SEA HAMACHI

Kohlrabi - Hazelnut - Apple and Celery Dashi



WARM ORKNEY SCALLOP

Loire Valley White Asparagus
Seaweed and Chablis Sauce



LOCH FYNE LANGOUSTINE DUMPLING

Ethical Foie Gras - Langoustine Consommé



ROASTED MONKFISH TAIL

Courgette - Shiso - Isle of Wight Tomato
Fennel - 'Kanzuri Sauce'



SADDLE OF HIGHLAND RED DEER

Daikon Oroshi - Wye Valley Green Asparagus
Braised Morel



A SELECTION OF FARMHOUSE CHEESES FROM THE TROLLEY

(£20 Supplement)



GARIGUETTE STRAWBERRY AND CARDAMOM

Strawberry Sorbet - Sweet Cicely

£155 Per Person

Taster Wine Flight
£100 Per Person

Prestige Wine Flight
£175 Per Person