

# MENU GOURMAND

6 Courses 60.00 with wine 85.00

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Chef's appetizer  
*Welcome from our Chefs*

Foie gras ballotine  
*Spiced pear, grape, radish*  
2015 Pinot Gris, Yealands Estate, Marlborough, New Zealand

Seared Orkney scallop  
*Cauliflower, squid, avruga caviar*  
2014 Chardonnay Talinay, Tabali, Limari Valley, Chile

Highland venison  
*Artichoke, heritage beetroot, juniper and port*  
2013 Bobal, Cepas Viejas, Utiel-Requena, Spain

Vanilla vodka jelly  
*Passion fruit mousse*

Dark chocolate marquise  
*Baileys Chantilly, honeycomb and raspberry sorbet*  
2012 Muscat 'Exaltation', Holdvölgy, Tokaj, Hungary

We ask that the Gourmand menu to be taken by the whole table,  
last orders for the Gourmand menu are at 9.30pm.