



TASTING MENU

Wild mushroom cappuccino,
truffle & parmesan foam

Hand dived Orkney scallop, confit
chicken, cauliflower,
chicken butter sauce, caviar

Salt baked beetroot, rosary goats
cheese mousse, candied walnuts,
beetroot assiette, tuille, dill

Dry aged fillet of beef wellington,
potato puree, butternut squash,
truffled red wine sauce

Dark chocolate fondant, orange,
orange sorbet

Please Note:- We make a 12.5% discretionary service charge.