



THURSDAY TO SATURDAY - SITTINGS 18.30PM AND 19.00PM

*Pre bookings only*

AMUSE BOUCHE

PRE STARTER

**Shetland Scallop**  
artichoke, black olive, lemon, celery

*Tissot-Maire Blanc de Noirs Cremant du Jura Brut NV, Jura, France 125ml*

STARTER

**Fife Roast Partridge**  
bitterballen, corn, granola

*Pinot Noir Elephant Hill 2020, Central Otago, New Zealand 100ml*

PRE MAIN

**Orkney Halibut**  
ginger velouté, seaweed leek, mushroom

*Semillon Constantia Uitsig 2021, South Africa 100ml*

MAIN

**Wild Argyll Venison Loin**  
truffle salsify, red cabbage, ragu

*Parterre Cabernet Sauvignon Fraser Gallop Estate 2019, Western Australia 125ml*

PRE DESSERT

**Tain Blue Murder**  
pear, smoked almond, crisps

DESSERT

**Cranachan Souffle**  
raspberry sorbet, whisky

*Saint Albert Producteurs Plaimont Pacherenc du Vic Bilh 2018, Gascony, France 70ml*

**£99 PER PERSON**

*PAIRED WINES £49 PER PERSON*