

# N À D A I R

tasting menu £65 | wine pairing £45

focaccia, pea, elderflower, crowdie, lardo

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cured mackerel, japanese rose, apple, sweet cicely

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chanterelles, barley, spruce, smoked cheese

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pork, sea aster, black garlic, buttermilk

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isle of mull cheddar beignets, truffle honey *(+£2.50 each)*

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woodruff, custard, strawberry, oat



*A discretionary 12.5% service charge will be added on to your bill.  
Please inform us of any allergies before ordering.*