

Let's Begin

Heritage Tomatoes

Confit Peach, Guacamole, Candied Almonds, Feta

10. (gf)

Veloute

Leek & Potato Veloute, Crispy Leeks, Marag Crumb, Chive Yoghurt

13.

Haggis

Haggis Bon Bons, Ajo Blanco, Fennel & Apple Slaw

2. 9. 10. 14

Mains

Jerusalem Artichoke

Jerusalem Artichoke Tart, Tenderstems, Pickled Shallot, Pine Nuts

2. 14

Salsify

Crispy Salsify, Carrot, Roast Garlic Pomme Puree, Arran Mustard Jus

2. 9. 14.

Mushroom

Baked Tomato with Duxelles, Potato Galette, Seasonal Mushrooms, Cep & Tarragon Sauce

14. (gf)

To Finish

Chocolate

Dark Chocolate Tart, Candied Pistachios, Salted Caramel, Vanilla Ice Cream

2, 10

Cheesecake

Vanilla & Raspberry Cheesecake, Raspberry Sorbet

2

Panna Cotta

Yoghurt, Plum & Red Wine Compote, Lemon Sorbet

13, 14. (gf)

2 course £59 | 3 course £69

Allergens (v) Vegetarian (vgn) Vegan, (gf) Gluten Free (df) Dairy Free

1. Celery 2. Cereal containing Gluten 3. Crustacean 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nuts 11. Peanuts 12. Sesame Seeds
13. Soya 14. Sulphur Dioxide and Sulphites