

# Winter Menu

Head Chef, Scott Paton



GOATS CHEESE  
brambles,  
pecan

CAVIAR  
scallop,  
walnut  
  
(supplement £20)

CHICKEN LIVER  
px,  
brioche

DUCK  
terrine,  
quince

SQUAB  
date,  
preserved lemon

CRAB  
mango,  
curry

SQUASH  
sage,  
almond

TURBOT  
yuzu,  
green chilli

SOLE  
provençal,  
langoustine

HIGHLAND  
WAGYU  
parsnip,  
au poivre  
  
(whole table only  
£25 supplement)

VENISON  
prune,  
beetroot

BRASSICAS  
onion,  
potato

CHOCOLATE  
Nicolas berger,  
pistachio

VANILLA  
bergamot,  
anise

WALNUT  
pear,  
coffee

DUCK EGG  
exotic fruits,  
coconut

Cheese  
(minimum 2 people £16pp)

FOUR COURSES  
£120 pp

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. A discretionary 10% service charge will be applied to your bill.  
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