

Tasting Menu

Langoustine & Tomato Tart
Beef Fat Brioche
Garlic Mushrooms
St Andrews Cheddar Cookie

Ale & Treacle Bread w/ Cultured Butter

Domaine Delagrangre Cremant de Bourgogne Brut, Burgundy, France

Isle Of White Tomatoes

Black Olive Caramel & Elderflower
Lugana, Nuncio Ghiraldi, Lombardy, Italy

Cumbræ & Islay Oysters

Kelp vinegar, Potato & Pickled Cucumber

Lunan Bay Goat

Beremeal, Celeriac & Broad Beans
Moment of Silence, BLANKbottle, Wellington, South Africa (n)

East Neuk Mackerel

Kohlrabi, Pil Pil Sauce & Baerii Caviar

Ardrossan Pork

Gem lettuce, Roscoff Onion & Brioche
Soli Pinot Noir, Edoardo Miroglio, Thracian Valley, Bulgaria

Selection of Scottish Cheeses

House-Made Accompaniments
(supp. £12)

'Sea-Hill Farm Strawberries'

'Cranachan'

Meadowsweet, Oats & White Chocolate
Birbet, Marco Porello, Demi Sec, NV

£70 Tasting Menu pp | Matching Wine Flight £50

Please speak to a member of the team about food allergies or intolerances.

Vegetarian Tasting Menu

Spring Pea & Lemon Verbena Tart
BBQ Artichoke
Garlic Mushrooms
St Andrews Cheddar Cookie

Ale & Treacle Bread w/ Cultured Butter

Domaine Delagrangre Cremant de Bourgogne Brut, Burgundy, France

Isle Of White Tomatoes

Black Olive Caramel & Elderflower

Lugana, Nuncio Ghiraldi, Lombardy, Ital

Jersey Royals Potatoes

Kelp vinegar, Nori & Sea Kale

Salt Baked Celeriac

Beremeal, Broad Beans & Morels

Moment of Silence, BLANKbottle, Wellington, South Africa (n)

BBQ Carrots

Brown Butter, Ricotta & Hazelnut

Slow Cooked Turnip

Gem Lettuce, Roscoff Onion & Brioche

Soli Pinot Noir, Edoardo Miroglio, Thracian Valley, Bulgaria

Selection of Scottish Cheeses

House-Made Accompaniments

(supp. £12)

'Sea-Hill Farm Strawberries'

'Cranachan'

Meadowsweet, Oats & White Chocolate

Birbet, Marco Porello, Demi Sec, NV

£70 Tasting Menu pp | Matching Wine Flight £50

Please speak to a member of the team about food allergies or intolerances.

Pescatarian Tasting Menu

Langoustine & Tomato Tart
BBQ Artichoke
Garlic Mushrooms
St Andrews Cheddar Cookie

Ale & Treacle Bread w/ Cultured Butter
Domaine Delagrangre Cremant de Bourgogne Brut, Burgundy, France

Isle Of White Tomatoes
Black Olive Caramel & Elderflower
Lugana, Nuncio Ghiraldi, Lombardy, Italy

Cumbrae & Islay Oysters
Kelp vinegar, Potato & Pickled Cucumber

Salt Baked Celeriac
Beremeal, Broad Beans & Morels
Moment of Silence, BLANKbottle, Wellington, South Africa (n)

East Neuk Mackerel
Kohlrabi, Pil Pil Sauce & Baerii Caviar

Market Fish
Gem Lettuce, Roscoff Onion & Brioche
Soli Pinot Noir, Edoardo Miroglio, Thracian Valley, Bulgaria

Selection of Scottish Cheeses
House-Made Accompaniments
(supp. £12)

'Sea-Hill Farm Strawberries'

'Cranachan'
Meadowsweet, Oats & White Chocolate
Birbet, Marco Porello, Demi Sec, NV

£70 Tasting Menu pp | Matching Wine Flight £50

Please speak to a member of the team about food allergies or intolerances.

Vegan Tasting Menu

Spring Pea & Lemon Verbena Tart
BBQ Artichoke
Garlic Mushrooms
Parsnip & Truffle Cake

Ale & Treacle Bread w/ Oil & Beer Vinegar
Domaine Delagrange Cremant de Bourgogne Brut, Burgundy, France

Isle Of White Tomatoes

Black Olive Caramel & Elderflower
Lugana, Nuncio Ghiraldi, Lombardy, Italy

Jersey Royals Potatoes

Kelp vinegar, Nori & Sea Kale

Salt Baked Celeriac

Broad Beans , Peas & Morels
Moment of Silence, BLANKbottle, Wellington, South Africa (n)

BBQ Carrots

Miso, Fennel & Hazelnut

Slow Cooked Turnip

Gem Lettuce, Roscoff Onion & Kimchi
Soli Pinot Noir, Edoardo Miroglio, Thracian Valley, Bulgaria

Selection of Scottish Cheeses

House-Made Accompaniments
(supp. £12)

'Sea-Hill Farm Strawberries'

'70% Dark Chocolate

Raspberry, Oats & Toasted Almond
Birbet, Marco Porello, Demi Sec, NV

£70 Tasting Menu pp | Matching Wine Flight £50

Please speak to a member of the team about food allergies or intolerances