

## Tasting Menu

Smoked Eel, Apple & Marigold  
Beef Fat Brioche  
Garlic Mushrooms  
St Andrews Cheddar Cookie

Ale & Treacle Bread w/ Cultured Butter

*Domaine Delagrangre Cremant de Bourgogne Brut, Burgundy, France*

### Falkland Cauliflower

Tandoori Spice, Raisin & Puffed Rice  
*Lugana, Nuncio Ghiraldi, Lombardy, Italy*

### Arbroath Lobster

Confit Tomato, Peas & Smoked Pork Fat

### Pigorm Farm Lamb

Foraged Mushrooms, Grelot Onions & Sauce Reform  
*Moment of Silence, BLANKbottle, Wellington, South Africa (n)*

### Isle Of Mull Scallop

White Turnip, Preserved Lemon & Sorrel

### Laurencekirk Chicken

Chevril Root, Broccoli & Tarragon  
*Soli Pinot Noir, Edoardo Miroglio, Thracian Valley, Bulgaria*

### Selection of Scottish Cheeses

House-Made Accompaniments  
(supp. £12)

### Perthshire Blueberries

Brown Sugar Biscuit & Water Mint  
*Birbet, Marco Porello, Demi Sec, NV, Piedmont, Italy*

### 'Cranachan'

Raspberry, Oats & White Chocolate

£70 Tasting Menu pp | Matching Wine Flight £50

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

## **Vegetarian Tasting Menu**

Board Bean & Onion Tart  
BBQ Carrot Brioche  
Garlic Mushrooms  
St Andrews Cheddar Cookie

Ale & Treacle Bread w/ Cultured Butter

*Domaine Delagrange Cremant de Bourgogne Brut, Burgundy, France*

### **Falkland Cauliflower**

Tandoori Spice, Raisin & Puffed Rice

*Lugana, Nuncio Ghiraldi, Lombardy, Italy*

### **Kilduncan Hens Egg**

Sweetcorn, Chanterelles & Truffle

### **Pittormie Beetroots**

Fresh Cheese, Tarragon & Linseed

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

### **Pittormie Broccoli**

White Turnip, Brioche & Preserved Lemon

### **Globe Artichoke**

Foraged Mushrooms, Chervil Root & Tarragon Buerre Blanc

*Soli Pinot Noir, Edoardo Miroglio, Thracian Valley, Bulgaria*

### **Selection of Scottish Cheeses**

House-Made Accompaniments

(supp. £12)

### **Perthshire Blueberries**

Brown Sugar Biscuit & Water Mint

*Birbet, Marco Porello, Demi Sec, NV, Piedmont, Italy*

### **'Cranachan'**

Raspberry, Oats & White Chocolate

£70 Tasting Menu pp | Matching Wine Flight £50

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

## **Pescatarian Tasting Menu**

Smoked Eel, Apple & Marigold

BBQ Carrot Brioche

Garlic Mushrooms

St Andrews Cheddar Cookie

Ale & Treacle Bread w/ Cultured Butter

***Domaine Delagrangre Cremant de Bourgogne Brut, Burgundy, France***

### **Falkland Cauliflower**

Tandoori Spice, Raisin & Puffed Rice

***Lugana, Nuncio Ghiraldi, Lombardy, Italy***

### **Arbroath Lobster**

Confit Tomato, Peas & Lemon Verbena

### **Pittormie Broccoli**

Nave, Brioche & Preserved Lemon

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

### **Isle Of Mull Scallop**

White Turnip, Preserved Lemon & Sorrel

### **Market Fish**

Gem Lettuce, Roscoff Onion & Brioche

***Soli Pinot Noir, Edoardo Miroglio, Thracian Valley, Bulgaria***

### **Selection of Scottish Cheeses**

House-Made Accompaniments

(supp. £12)

### **Perthshire Blueberries**

Brown Sugar Biscuit & Water Mint

***Birbet, Marco Porello, Demi Sec, NV, Piedmont, Italy***

### **'Cranachan'**

Raspberry, Oats & White Chocolate

£70 Tasting Menu pp | Matching Wine Flight £50

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## **Vegan Tasting Menu**

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

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

**Falkland Organic Courgettes**  
Confit Tomato, Basil & Nasturtium  
**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)**

**Pittormie Beetroots**  
Tarragon, Linseed & Marigold

**Globe Artichoke**  
Smoked Aubergine, Summer Squash & Seeds  
**Soli Pinot Noir, Edoardo Miroglio, Thracian Valley, Bulgaria**

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

**Angus Blueberries**  
Brown Sugar Biscuit & Water Mint  
**Domaine Lafage, Maury Grenat, Roussillon, France**

**'70% Dark Chocolate**  
Raspberry, Oats & Toasted Almond

£70 Tasting Menu pp | Matching Wine Flight £50

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