

Sparkling Lunch Menu

Ale & Treacle Bread w/ Cultured Butter
St Andrews Cheddar Cookie
Leek & Potato Velouté

To Start:

Gilt-Head Bream

Salt Baked Beetroot, Creme Fraîche & Furikake

Laurencekirk Chicken

Leeks, Dates, Thyme Crisp & Liver Pate

Perthshire Young Grouse

Foraged Mushrooms, Baby Onion & Wild Brambles

To Middle:

Loch Etive Sea Trout

Crispy Oyster, Purple Broccoli & Kohlrabi

Ardgay Venison

Summer Squash, Cavalo Nero & Sauce Veneur

Pigorm Lamb Rump

Young Carrot, Caper & Smoked Yoghurt

To Finish:

Strawberry Souffle

Sauce Anglaise & Tonka Bean Ice Cream

Newport Bakery Brioche

Mull Cheddar Rarebit, Piccalilli & Quail Egg

Leadketty Farm Blueberry

Water Mint, White Chocolate & Feuilletine

£40 per person

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