

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

Peacehill Farm Cauliflower
Tandoori Spice, Raisin & Puffed Rice
Lugana, Nuncio Ghiraldi, Lombardy, Italy

Arbroath Lobster
Butternut Squash, Kohlrabi & 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)

Newport Bakery Brioche
Mull Cheddar Rarebit, Piccalilli & Quail Egg
(supp. £12)

Newport Plums
Clotted Cream & Brown Sugar Biscuit
Maury, Domaine Lafage, Roussillon, France

'Tagh Mi Suas'
Katy Rodger's Crowdie, Sacred Ground's Coffee & 80% Cocoa

£70 Tasting Menu pp | Matching Wine Flight £50

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

Vegetarian Tasting Menu

Jerusalem Artichoke Tart
BBQ Carrot Brioche
Garlic Mushrooms
St Andrews Cheddar Cookie

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

Peace Hill Farm Cauliflower
Tandoori Spice, Raisin & Puffed Rice
Lugana, Nuncio Ghiraldi, Lombardy, Italy

Kilduncan Hens Egg
Sweetcorn, Chanterelles & Truffle

Falkland Butternut Squash
Kohlrabi, Spiced Seeds & Rainbow Chard
Moment of Silence, BLANKbottle, Wellington, South Africa (n)

Pittormie Beetroots
Fresh Cheese, Tarragon & Linseed

Globe Artichoke
Broccoli, Chervil Root & Tarragon Sauce
Soli Pinot Noir, Edoardo Miroglio, Thracian Valley, Bulgaria

Newport Bakery Brioche
Mull Cheddar Rarebit, Piccalilli & Quail Egg (supp. £12)

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

Newport Plums
Brown Sugar Biscuit & Clotted Cream
Maury, Domaine Lafage, Roussillon, France

'Tagh Mi Suas'
Katy Rodger's Crowdie, Sacred Ground's Coffee & 80% Cocoa

£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

Peace Hill Farm Cauliflower

Tandoori Spice, Raisin & Puffed Rice

Lugana, Nuncio Ghiraldi, Lombardy, Italy

Arbroath Lobster

Butternut Squash, Kohlrabi & Rainbow Chard

Kilduncan Hens Egg

Sweetcorn, Chanterelles & Truffle

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

Isle Of Mull Scallop

White Turnip, Preserved Lemon & Sorrel

Daily Market Fish

Chevril Root, Broccoli & Tarragon Sauce

Soli Pinot Noir, Edoardo Miroglio, Thracian Valley, Bulgaria

Selection of Scottish Cheeses

House-Made Accompaniments

(supp. £12)

Newport Bakery Brioche

Mull Cheddar Rarebit, Piccalilli & Quail Egg

(supp. £12)

Newport Plums

Brown Sugar Biscuit & Clotted Cream

Maury, Domaine Lafage, Roussillon, France

'Tagh Mi Suas'

Katy Rodger's Crowdier, Sacred Ground's Coffee & 80% Cocoa

£70 Tasting Menu pp | Matching Wine Flight £50

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

Vegan Tasting Menu

Jerusalem Artichoke Tart
Carrot Brioche
Garlic Mushrooms
Parsnip & Truffle Cake

Ale & Treacle Bread w/ Oil & Beer Vinegar

Domaine Delagrangre Cremant de Bourgogne Brut, Burgundy, France

Falkland Cauliflower

Tandoori, raisin & coriander

Lugana, Nuncio Ghiraldi, Lombardy, Italy

Falkland Butternut Squash

Kohlrabi, Spiced Seeds & Rainbow Chard

Autumnal Mushrooms

Mushroom Tea, Onions & Pickled celeriac

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

Pittormie Beetroots

Tarragon, Linseed & Marigold

Globe Artichoke

Smoked Aubergine, Broccoli & Kohlrabi

Soli Pinot Noir, Edoardo Miroglio, Thracian Valley, Bulgaria

Newport Plum

Soy Yoghurt & Fermented Berries

'70% Dark Chocolate

Bramble, coffee & fennel

Maury, Domaine Lafage, Roussillon, France

£70 Tasting Menu pp | Matching Wine Flight £50

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