

Sparkling Lunch

Ale & Treacle Bread w/ Cultured Butter
St Andrews Cheddar Cookie
Roasted Squash Velouté

To Start:

Perthshire Rabbit

Forge Mushroom, Mustard Emulsion & Rye Crisp

East Neuk Crab

Cucumber, Pittormie Apple & Mackerel Pâté

Venison Tartare

Pickled Berrier, Black Garlic & Sourdough

To Middle:

Loch Etive Trout

East Coast Shellfish Risotto, Rainbow Chard & Seaweed Dressing

Smoked & Cured Beef

Braised Cheek, Autumn Truffle Terrine & Celeriac

Goosenargh Duck

Rottal Farm Greens, Squash, Liver & Gizzard Sauce

To Finish:

Seabuckthorn Souffle

White Chocolate Ice Cream & Sauce Anglaise

Anster Brioche Doughnut

Date Ketchup & Autumn Truffle

86% Dark Chocolate

Peanut, Wild Bramble & Feuilletine

£40 per person

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