

Sparkling Lunch

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

To Start:

Potato Risotto

Autumn Mushrooms, Truffle & Cevenne Onions

Grilled NewHaven Cod

Jerusalem Artichoke, Chestnut & Parsley Sauce

Perthshire Hare

Foie Gras, Quince & Hazelnut

The Middle:

Carnousite Pork Loin

Crispy Belly, Chicory, Blood Pudding & Apple

Scrabster Monkfish

Celeriac, Pistachio Dukkah & Vindaloo Sauce

Ardgay Venison

Pumpkin, Cavalo Nero & Cocoa Nib

To Finish:

Blackberry Souffle

Chocolate Ice Cream & Ginger Anglaise

Creme Caramel

Sauternes, Golden Raisins & Brioche

3 Cheese Selection

Honeycomb, Plum Preserve & Home-made Biscuits

£40 per person

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