

## Tasting Menu

Fermented Turnip Tart

St Andrews Cheddar Cookie

Tête de Cochon

Mussel 'Sando'

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

## Our Humble Onion

Smoked Eel, Eassie Farm Kale, White Soy & Onion Seeds

*Chateau Ksara Blanc de L'Observatoire, Bekka Valley, Lebanon 2020*

## Dunsyre Blue Cheese Tortellini \*

Purple Broccoli, Jerusalem Artichoke, Watercress & Walnut

## Midlothian Rose Veal

Sweetbread, Cauliflower, Tartare & Braised Cheek

*Chardonnay 'Les Prunelles' Bruno Andreu, Languedoc, France*

## Scrabster Landed Plaice \*

Seaweed Butter, Braised Leek, Maitake & Roasted Bone Cream

## Clash Farm Pork \*

Kimchi Emulsion, Carrot, Young Cabbage & Burnt Apple

*Edoardo Miroglio Soli Pinot Noir, Nova Zagora, Bulgaria*

## Selection of European & Scottish Cheeses

Newport Bakery Accompaniments

(supp. £12 per person)

## Isle of Mull Cheddar Rarebit

Espelette Pepper & Preserved Plum

(supp. £8 per person)

## 'BTP'

Raw & Cooked Pear, Cinnamon & Vanilla

*Domaine Lafage, Maury, Languedoc-Roussillon, France*

## Forced Rhubarb \*

Blood Orange, Lemon Verbena, Woodruff & Almond

4 Course Menu £45 pp | Matching Wine Flight £30 pp \*

7 Course Menu £65 pp | Matching Wine Flight £50 pp

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

## **Vegetarian Tasting Menu**

Fermented Turnip Tart

St Andrews Cheddar Cookie

Roots Pastilla

Celeriac Taco

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

## **Our Humble Onion**

Eassie Farm Kale, White Soy & Onion Seeds

*Chateau Ksara Blanc de L'Observatoire, Bekka Valley, Lebanon 2020*

## **Dunsyre Blue Cheese Tortellini \***

Purple Broccoli, Jerusalem Artichoke, Watercress & Walnut

## **Ayrshire Potato Risotto**

Winter Truffle, Parsley, Rye & Cauliflower

## **Etuvé of Pittormie Leeks \***

Seaweed Butter, Maitake, Pickled Kohlrabi & Black Rice

*Chardonnay 'Les Prunelles' Bruno Andreu, Languedoc, France*

## **Confit Crepaudine Beetroot \***

Braised Salsify, Kimchi, Young Cabbage, Carrot & Coal Sauce

*Edoardo Miroglio Soli Pinot Noir, Nova Zagora, Bulgaria*

## **Selection of European & Scottish Cheeses**

Newport Bakery Accompaniments

(supp. £12 per person)

## **Isle of Mull Cheddar Rarebit**

Espelette Pepper & Preserved Plum

(supp. £8 per person)

## **'BTP'**

Raw & Cooked Pear, Cinnamon & Vanilla

*Domaine Lafage, Maury, Languedoc-Roussillon, France*

## **Forced Rhubarb \***

Blood Orange, Lemon Verbena, Woodruff & Almond

4 Course Menu £45 pp | Matching Wine Flight £30 pp \*

7 Course Menu £65 pp | Matching Wine Flight £50 pp

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

## **Pescatarian Tasting Menu**

Fermented Turnip Tart

St Andrews Cheddar Cookie

Roots Pastilla

Mussel 'Sando'

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

## **Our Humble Onion**

Smoked Eel, Eassie Farm Kale, White Soy & Onion Seeds

*Chateau Ksara Blanc de L'Observatoire, Bekka Valley, Lebanon 00*

## **Dunsyre Blue Cheese Tortellini \***

Purple Broccoli, Jerusalem Artichoke, Watercress & Walnut

## **Ayrshire Potato Risotto**

Winter Truffle, Parsley, Rye & Cauliflower

## **Scrabster Landed Plaice \***

Seaweed Butter, Braised Leek, Maitake & Roasted Bone Cream

*Chardonnay 'Les Prunelles' Bruno Andreu, Languedoc, France*

## **Confit Crepaudine Beetroot \***

Braised Salsify, Kimchi, Young Cabbage, Carrot & Coal Sauce

*Edoardo Miroglio Soli Pinot Noir, Nova Zagora, Bulgaria*

## **Selection of European & Scottish Cheeses**

Newport Bakery Accompaniments

(supp. £12 per person)

## **Isle of Mull Cheddar Rarebit**

Espelette Pepper & Preserved Plum

(supp. £8 per person)

## **'BTP'**

Raw & Cooked Pear, Cinnamon & Vanilla

*Domaine Lafage, Maury, Languedoc-Roussillon, France*

## **Forced Rhubarb \***

Blood Orange, Lemon Verbena, Woodruff & Almond

4 Course Menu £45 pp | Matching Wine Flight £30 pp \*

7 Course Menu £65 pp | Matching Wine Flight £50 pp

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

## **Vegan Tasting Menu**

Fermented Turnip Tart

Parsnip & Truffle Cake

Roots Pastilla

Celeriac Taco

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

## **Our Humble Onion**

Eassie Farm Kale, White Soy & Onion Seeds

*Chateau Ksara Blanc de L'Observatoire, Bekka Valley, Lebanon 2020*

## **Purple Sprouting Broccoli Velouté \***

Jerusalem Artichoke, Watercress & Walnut Pesto

## **Ayrshire Potato Risotto**

Winter Truffle, Parsley, Rye & Cauliflower

## **Etuvé of Pittormie Leeks \***

Seaweed Butter, Maitake, Pickled Kohlrabi & Black Rice

*Chardonnay 'Les Prunelles' Bruno Andreu, Languedoc, France*

## **Confit Crepauine Beetroot \***

Braised Salsify, Kimchi, Young Cabbage, Carrot & Coal Sauce

*Edoardo Miroglio Soli Pinot Noir, Nova Zagora, Bulgaria*

## **'BTP'**

Raw & Cooked Pear, Cinnamon & Vanilla

*Domaine Lafage, Maury, Languedoc-Roussillon, France*

## **Forced Rhubarb \***

Blood Orange, Lemon Verbena, Woodruff & Almond

4 Course Menu £45 pp | Matching Wine Flight £30 pp \*

7 Course Menu £65 pp | Matching Wine Flight £50 pp

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