

Tasting Menu

Preserved Truffle Puff *

East Neuk Crab & Green Apple Tart *

Chilled Liver Pâté & Cocoa *

Last of the Mushroom Croustillant *

Gusbourne Estate, Brut Reserve 2018, Kent, England (Vg)

Wye Valley Asparagus *

Black Garlic Emulsion, House-Made Ricotta, Sorrel & Rye Crisp

Lugana 'Il Gruccione' Nunzio Ghiraldi 2020, Lombardy, Italy

Seaweed Cured Loch Etive Trout *

Mr Patullo's Sea Kale, Radish, Kohlrabi & Fermented Rhubarb

Lunan Bay Goat

BBQ Hispi Cabbage, Pickled Mustard, Smoked Anchovy & Young Lettuce

Domaine Seguin-Manuel Bourgogne, Chardonnay 2019 (o)

Arbroath Smokie

Spring Peas, Roasted Parsnip & Beer Vinegar

Myreside Farm Mutton*

Braised Sweetbread, Wild Garlic, Cauliflower & Green Peppercorn Sauce

Trousseau, Bodegas Miras, Patagonia, Argentina 2018 (n) (o)

Selection of European & Scottish Cheeses

Newport Bakery Accompaniments

(Supplement. £14)

Isle of Mull Cheddar Rarebit

Espelette Pepper & Preserved Plum

(Supplement. £10)

Castleton Farm Raspberries

Sweet Woodruff, Burnt Vanilla Meringue, Sweet Pastry

Lafage Maury Grenat, Languedoc-Roussillon, France

Seahills Farm Strawberries*

Tonka Bean Ice Cream, Sweet Cicely & Oat Tuile

5 Course Menu £50 pp | Matching Wine Flight £45 pp *

8 Course Menu £70 pp | Matching Wine Flight £55 pp

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

Vegetarian Tasting Menu

Preserved Truffle Puff *
Celeriac & Chick Pea Wafer *
Last of the Mushroom Croustillant *
Root Vegetable Tart *

Gusbourne Estate, Brut Reserve 2018, Kent, England (Vg)

Wye Valley Asparagus *

Black Garlic Emulsion, Sorrel & Rye Crisp

Lugana 'Il Gruccione' Nunzio Ghiraldi 2020, Lombardy, Italy

Soy Chawanmushi *

Mr Putullos Sea Kale, Radish & Kohlrabi

BBQ Hispi Cabbage

Kimchi Emulsion, Pickled Mustard & Young Lettuce

Domaine Seguin-Manuel Bourgogne, Chardonnay 2019 (o)

Salt Baked Crapaudine Beetroot

Pickled Beetroot, Goats Curd & Linseed

Pressing Of Peace Hill Farm Parsnip*

Confit Onion, Wild Garlic, Cauliflower & Roots Glaze

Trousseau, Bodegas Miras, Patagonia, Argentina 2018 (n) (o)

Selection of European & Scottish Cheeses

Newport Bakery Accompaniments
(Supplement. £14)

Isle of Mull Cheddar Rarebit

Espelette Pepper & Preserved Plum
(Supplement. £10)

Castleton Farm Raspberries

Sweet Woodruff, Burnt Vanilla Meringue, Sweet Pastry
Lafage Maury Grenat, Languedoc-Roussillon, France

Seahills Farm Strawberries*

Tonka Bean Ice Cream, Sweet Cicely & Oat Tuile

5 Course Menu £50 pp | Matching Wine Flight £45 pp *
8 Course Menu £70 pp | Matching Wine Flight £55 pp

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

Vegan Tasting Menu

Celeriac & Chick Pea Wafer*

Last of the Mushroom Croustillant *

Parsnip Cake*

Root Vegetable Tart*

Gusbourne Estate, Brut Reserve 2018, Kent, England (Vg)

Wye Valley Asparagus *

Black Garlic Emulsion, Sorrel & Rye Crisp

Lugana 'Il Gruccione' Nunzio Ghiraldi 2020, Lombardy, Italy

Soy Chawanmushi *

Mr Putullos Sea Kale, Radish & Kohlrabi

BBQ Hispi Cabbage

Kimchi Emulsion, Pickled Mustard & Young Lettuce

Domaine Seguin-Manuel Bourgogne, Chardonnay 2019 (o)

Salt Baked Crapaudine Beetroot

Pickled Beetroot & Linseed

Pressing Of Peace Hill Farm Parsnip*

Confit Onion, Wild Garlic, Cauliflower & Roots Glaze

Trousseau, Bodegas Miras, Patagonia, Argentina 2018 (n) (o)

Castleton Farm Raspberries

Woodruff, Sour Raspberry Jam

Lafage Maury Grenat, Languedoc-Roussillon, France

Seahills Farm Strawberries

86% Chocolate, Ale & Sweet Cicely

5 Course Menu £50 pp | Matching Wine Flight £45 pp *

8 Course Menu £70 pp | Matching Wine Flight £55 pp

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

Pescatarian Tasting Menu

Preserved Truffle Puff *

East Neuk Crab & Green Apple Tart*

Last of the Mushroom Croustillant *

Root Vegetable Tart*

Gusbourne Estate, Brut Reserve 2018, Kent, England (Vg)

Wye Valley Asparagus *

Black Garlic Emulsion, Sorrel & Rye Crisp

Lugana 'Il Gruccione' Nunzio Ghiraldi 2020, Lombardy, Italy

Seaweed Cured Loch Etive Trout *

Mr Putullos Sea Kale, Radish, Kohlrabi & Fermented Rhubarb

BBQ Hispi Cabbage

Kimchi Emulsion, Pickled Mustard & Young Lettuce

Domaine Seguin-Manuel Bourgogne, Chardonnay 2019 (o)

Arbroath Smokie

Spring Peas, Roasted Parsnip & Beer Vinegar

Market Fish*

Wild Garlic, Cauliflower & Langoustine Bisque

Trousseau, Bodegas Miras, Patagonia, Argentina 2018 (n) (o)

Selection of European & Scottish Cheeses

Newport Bakery Accompaniments

(Supplement. £14)

Isle of Mull Cheddar Rarebit

Espelette Pepper & Preserved Plum

(Supplement. £10)

Castleton Farm Raspberries

Sweet Woodruff, Burnt Vanilla Meringue, Sweet Pastry

Lafage Maury Grenat, Languedoc-Roussillon, France

Seahills Farm Strawberries*

Tonka Bean Ice Cream, Sweet Cicely & Oat Tuile

5 Course Menu £50 pp | Matching Wine Flight £45pp *

8 Course Menu £70 pp | Matching Wine Flight £55 pp

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