

Hogmanay Tasting



Snacks

Preserved Truffle & Cheese Puff

Roasted Beetroot & Smoked Eel Tart

Duck Liver Parfait & Roasted Fig Toast

Tempura Oyster with Kimchi Emulsion

Cremant de Bourgogne, Blanc de Blancs, Domaine Henri Delagrange, France

Mosaic of Seasonal Game

Brioche, Pontack Sauce & Chicory

Chardonnay, Stoneweaver, Marlborough, New Zealand 2019

Newhaven Landed Halibut

Lobster & Leek Royale, Sauce Américaine & Cauliflower Cream

White Rabbit Riesling, Röss Family Wineries, Rheingau, Germany 2021

Aged Laurencekirk Duck

Leg & Liver Pithivier, Roasted Celeriac, Seabuckthorn & 'Sauce à l'Orange'

Cotes-du-Rhone Les Oliviers, Les Vignerons d'Est ezargues, Rhone, France 2021

Lanark Blue Cheese

'Apple Tart Tatin & Lemon Thyme'

Rivesaltes Ambre Hors d'Age, Domaine Lafage, Roussillon, France NV

Valrhona Chocolate Soufflé

Clementine Ice Cream & Burnt White Chocolate

Maury, Domaine Lafage, Roussillon, France 2020

6 Course Tasting £140 pp | Matching Wine Flight £110 pp

Please speak to a member of the team about food allergies or intolerance's.