



Cep Doughnut

Fife Cheddar Cookie

Pittormie Kohlrabi

BBQ Potato & Fresh Cheese

The Naughton Cider Company 'Traditional Method', Wormit, Fife, Scotland

'Our Humble Onion'

4 6 8

Moment of Silence, BLANKbottle, South Africa 2022

'Early Autumn Offerings'

8

Soli Pinot Noir, Edoardo Miroglio, Thracian Valley, Bulgaria 2020

'Cullen Skink'

6 8

Arbroath Haddock & Étuvée Of Leeks

Chardonnay, Distant Noises, Mornington Peninsula, Australia 2021

Peterhead Landed Hake

4 6 8

Roasted Bone Cream & Hay Baked Carrot

Fabulas Malvasia, Pretoro, Majella National Park, Abruzzo, Italy 2022

Beef Part 1

6 8

48 Hour Featherblade & Salt Baked Celeriac

Saperavi, Tbilvino, Kakheti, Georgia 2021

Beef Part 2

4 6 8

Salt Aged Picanha & Last of The Tomato & Courgette

Xinomavro, Thymiopoulos, Macedonia, Greece 2019

Selection of Scottish Cheeses

House-Made Accompaniments (Supp. £10 for 1 or £15 for 2)

Newport Croque Madame

St Andrews Cheddar, Fried Hens Egg & Bakery Brioche Supp. £10)

Newport Fruits

8

Stone Fruit Melba & Sweet Cicaly

Vouvray 'Moelleux', Domaine Sébastien Brunet, Loire, France 2018

Apple Soufflé

4 6 8

Spiced Apple, Crumble & Caramel

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

- 4 Course Tasting £37.5 pp | Matching Wine Flight £35 pp
- 6 Course Tasting £60 pp | Matching Wine Flight £55 pp
- 8 Course Tasting £72 pp | Matching Wine Flight £65 pp

*Please speak to a member of the team about food allergies or intolerances.
Vegetarian & Pescatarian options available upon request.*



Cep Doughnut
Fire Cheddar Cookie
Pittormie Kohlrabi

BBQ Potato & Fresh Cheese

The Naughton Cider Company, 'Traditional Method', Wormit, Fire, Scotland

'Our Humble Onion' 4 6 8

Moment of Silence, BLANKbottle, South Africa 2022

'Early Autumn Offerings' 8

Soli Pinot Noir, Edoardo Miraglio, Thracian Valley, Bulgaria 2020

Pittormie Leek 6 8

Potato Veloute, Puffed Rice & Étuvée Of Leeks

Chardonnay, Distant Noises, Mornington Peninsula, Australia 2021

Young Carrot 4 6 8

Gremolata, Carrot Puree & Hay Baked Carrot

Fabulas Malvasia, Pretoro, Majella National Park, Abruzzo, Italy 2022

Salt Baked Celeriac 6 8

Crispy Onion & Oregano

Meyer Fonne 'Gentil', Alsace, France 2022

King Oyster Mushroom 4 6 8

Last of The Tomato & Courgette

Trousseau, Bodega Miras, Patagonia, Argentina 2021

Selection of Scottish Cheeses

House-Made Accompaniments (Supp. £10 for 1 or £15 for 2)

Newport Croque Madame

St Andrews Cheddar, Fried Hens Egg & Bakery Brioche (Supp. £10)

Newport Fruits 8

Stone Fruit Melba & Sweet Cicely

Vouvray 'Moelleux', Domaine Sébastien Brunet, Loire, France 2018

Apple Soufflé 4 6 8

Spiced Apple, Crumble & Caramel

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

4 Course Tasting £37.5 pp | Matching Wine Flight £35 pp

6 Course Tasting £60 pp | Matching Wine Flight £55 pp

8 Course Tasting £72 pp | Matching Wine Flight £65 pp

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Cep Doughnut
Fife Cheddar Cookie
Pittormie Kohlrabi

BBQ Potato & Fresh Cheese

The Naughton Cider Company 'Traditional Method', Wormit, Fife, Scotland



'Our Humble Onion' 4 6 8

Moment of Silence, BLANKbottle, South Africa 2022

'Early Autumn Offerings' 8

Gamay, Beaujolais Villages, Domaine Lucien Lardy, Beaujolais, France 2022

'Cullen Skink' 6 8

Arbroath Haddock & Étuvée Of Leeks

Chardonnay, Distant Noises, Mornington Peninsula, Australia 2021

Peterhead Landed Hake 4 6 8

Roasted Bone Cream & Hay Baked Carrot

Fabulas Malvasia, Pretoro, Majella National Park, Abruzzo, Italy 2022

Salt Baked Celeriac 6 8

Crispy Onion & Oregano

Meyer Fonne 'Gentil', Alsace, France 2022

Xing Oyster Mushroom 4 6 8

Last of The Tomato & Courgette

Trousseau, Bodega Miras, Patagonia, Argentina 2021

Selection of Scottish Cheeses

House-Made Accompaniments (Supp. £10 for 1 or £15 for 2)

Newport Croque Madame

St Andrews Cheddar, Fried Hens Egg & Bakery (Brioche Supp. £10)

Newport Fruits 8

Stone Fruit Melba & Sweet Cicely

Vouvray 'Moelleux', Domaine Sébastien Brunet, Loire, France 2018

Apple Soufflé 4 6 8

Spiced Apple, Crumble & Caramel

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

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