

FROM THE WATERS AND THE WILD

TASTING MENU

Hand-Dived Orkney Scallop Ceviche
Tempura Roe, Smoked Mayonnaise, Green Apple, Marigold

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Native Shellfish
Lobster Bisque, Sea Herbs

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Scottish Wood Pigeon
*Iberico Ham, Confit Leg & Beetroot Tart, Fragola Grapes,
Candied Pecans*

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Wild Turbot
*Smoked Bone Marrow Agnolotti, Jerusalem Artichoke,
Sea Vegetables, Pickled Trompettes*

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Roast Venison Loin
Pressed Belly, Salsify, Kalettes, Damson

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Vanilla & Pear Soufflé
Red Wine Poached Pears, Spiced Ice Cream

*For food allergies and intolerances please alert your
event manager. Game may include lead shot.*



*Prices are VAT inclusive. A discretionary 15% service
charge will be added to your bill.*