

# 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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Smoked Bone Marrow Agnolotti  
*Jerusalem Artichoke, 24 Month Aged Parmesan*

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Sole à La Normande  
*Carlingford Oysters, Mussels,  
Button Mushrooms, Winter Truffle, Mussel & Cider Sauce*

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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 a member of our team. Game may include lead shot.*



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