SMALL PLATES

Chef Enhanced Selection of Olives (ve)
Rosemary – Thyme – Lemon – Garlic 4.00

Truffle Baby Fondant Potatoes (v)
Blackstick Blue Cheese Sauce 7.00

Bourbon BBQ Chicken Thigh Discs
Fired Konrow 11.00

Charred Tiger Prawns
Sunblushed Tomato – Garden Mint – Chilli Butter 15.00

Vegan Spinach Aubergine Pâté (ve)
Sweet Potato - Crispy Leek - Hazelnut & Walnut - Herb Oil 9.50

Red Onion Tartatan (v)
Baked Crotin Goats Cheese – Fig Jam 11.50

PLATES

Painted Scallops – Fired Himalayan Salt Tile, Seaweed - Parma Ham Crisp - Sauce Paint Brush 21.00

Chilled Scottish Smoked Salmon
Scotch Pancake - Crème Fraiche – Pickled Daikon 16.50

Fillet of Beef
Creamed Cabbage–Fondant Potato –Beef Roasted Carrots – Pancetta & Onion Jus 29.50

Honey Glazed Duck
Braised Red Cabbage – Potato Terrine – Onion Ash – Candycane Beetroot 21.80

Truffle Butter Chicken
Tarragon Infused Pomme Puree – Caramelized Onion Jus - Prosciutto shards. 24.50

Harissa Butter Cod
Parmentier Potatoes- Charred Asparagus- Spiced Coconut Broth - Coriander oil 26.50

Miso and Sesame Celeriac Fondant (ve)
Spiced Shitake Mushroom Sauce - Roasted Chicory - King Oyster Mushroom - Charred Corn 16.00

CAVIAR SERVICE

Ossetra (30g) - Imperial Russian Sturgeon Caviar 85.00
Served with Traditional Accompaniments

DESSERTS

Black Cliff Whisky Tart – Coffee Cream 9.00

Mille Feuille – Puff Pastry - Chantilly Cream - Strawberry - Crème Patisserie - Raspberry Rum sorbet with Peruvian Chocolate 8.50

Artisan Cheese Taster (Suitable for 2) (v) 21.00
Chef's favourites – Cumberland Jam – Pickle