

TASTING MENU

We have devised a tasting menu using seasonal and locally sourced produce to create dishes that reflect our own experiences.

Canapés

Handmade bread roll & Abernethy butter

Amuse Bouche

Scottish Langoustine

Almond, Grapefruit, Asparagus

Smoked Eel

Jersey Royal, Dulse, Lovage

Milk Fed Rabbit

Morels, White Asparagus, Wild Garlic

Brisket of Calum Edge's Rare Breed Beef

Chimichurri, Hen of The Woods, Roasted Yeast

Chariot De Fromage

Served with lavoche, fruit bread, quince paste and preserves.

Small Selection - £14 or Full Board - £20

Twister

Rhubarb, Goat's Milk, Basil

Cepe

Poached Pear, Hazelnut, Beer Vinegar

All our meats are served pink, if you would prefer it cooked through, please speak to your server. All our food is prepared in an environment that contains allergens. Please discuss any dietary or allergen requirements you may have with the team prior to ordering.



VEGETARIAN TASTING MENU

Canapés

Sourdough & Soda Bread, Abernethy Butter

Amuse Bouche

Salt Baked Beetroots

Golden Cross, Granny Smith, Soy Seeds

Jersey Royals

Braised Seaweed, Lovage, Horseradish

Morels

Quail's Egg, White Asparagus, Wild Garlic

Hen of the Woods

Purple Sprouting Broccoli, Blue Cheese Gnocchi

Chariot De Fromage

Served with lavoche, fruit bread, quince paste and preserves.

Small Selection - £14 or Full Board - £20

Twister

Rhubarb, Goat's Milk, Basil

Cepe

Poached Pear, Hazelnut, Beer Vinegar

£85 per person

£130 per person including wine selection

Tasting menu must be enjoyed by the whole table.