



Three course meal

£49

Starters

Chilled Green Asparagus, buttermilk, crispy quail egg, dill and cucumber vinaigrette

Smoked Yoghurt Panna Cotta, celeriac ice cream, Granny Smith apple gel, honeycomb

Tweed Valley Beef Pastrami, watercress, mushroom ketchup, black summer truffle

Mains

Seared Orkney Scallops, Piperade, artichoke, bacon dashi

Sea Bream, saffron and chorizo risotto, mussels, spring onions, sauce Vierge

Rump of Tweed Valley Lamb, pea and Merguez ragout, tarragon semolina

Desert

Selection of pasteurised and unpasteurised cheeses (£7.50 supplement)

Valrhona Chocolate Marquise, lime Turkish Delight, pistachio, banana and mango sorbet

Please advise your waiting staff of any dietary or allergen requirements

Head Chef: Michal Mozdzen