



Tasting Menu

£49 per person

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

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

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

OR

Seared Orkney Scallops, Piperade, artichoke, bacon dashi

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

OR

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

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Selection of pasteurised and unpasteurised cheeses (£7.50 supplement)

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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**