



(Sample)

Starters

Smoked Yoghurt Panna Cotta, celeriac ice cream, Granny Smith apple gel honeycomb, truffle brioche	£10.00
Belhaven Smoked Salmon Tartare, cucumber gazpacho, Katy Rogers crème fraiche, dill, wasabi	£12.50
Seared Orkney Scallops, Alsace bacon, pink grapefruit, buckwheat, leek dashi	£14.00

Mains

Slow Cooked Scotch Ribeye of Beef, smoked Pomme Anna, caramelised shallot puree roasted carrots, Persillade sauce	£28.50
Loin and Confit Belly of Scotch lamb, hazelnut gnocchi, purple sprouting broccoli salsa verde	£26.00
Pave of Stone Bass, langoustine and mushroom agnolotti, wild garlic vinaigrette, grapes	£26.00

Desserts

Selection of pasteurised and unpasteurised cheeses	£12.50
Vanilla Crème Légère, Yorkshire rhubarb sorbet, pistachios	£7.50
Valrhona Chocolate Ganache and Sorbet, passionfruit, hazelnut, cocoa nib tuile	£8.50

Please advise your waiting staff of any dietary or allergen requirements

Head Chef: Michal Mozdzen