



Tasting Menu

(Sample)

£49 per person

This menu is designed for the enjoyment of all guests at the table

Belhaven Smoked Salmon Tartare, cucumber gazpacho,
Katy Rogers crème fraiche, dill, wasabi

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Smoked Yoghurt Panna Cotta, celeriac ice cream  
gel, honeycomb

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Granny Smith apple

Pave of Stone Bass, langoustine and mushroom agnolotti
vinaigrette, grapes

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wild garlic

Loin and Confit Belly of Scotch lamb, hazelnut gnocchi, purple sprouting  
broccoli, salsa verde

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Vanilla Crème Légère, Yorkshire rhubarb sorbet, pistachios

Please advise your waiting staff of any dietary or allergen requirements

Head Chef: Michal Mozden