

SAMPLE EVENTS MENU £45

CONFIT POTATO, sour cream & Caviar

BEEF TARTARE, cured egg

COD CRUDO, lime & soy

SCALLOP, carrot & 'Nduja

CURED SALMON, herb emulsion

CHICKEN LIVER PARFAIT, brioche & rhubarb

RAVIOLI, smoked egg & mushroom

WILD VENISON, Jerusalem artichoke & blackberry

LAMB LOIN, wild garlic Chimichurri

HALIBUT, asparagus & smoked mussel

GNOCCHI, hazelnut & broad bean

MILK SORBET, raspberry & ginger

SALTED CARAMEL TART, chai ice cream

SELECTION OF SCOTTISH CHEESE, homemade crackers & chutney

CHOCOLATE PARFAIT, milk ice cream

WHITE CHOCOLATE FUDGE

CHOCOLATE & MINT MACARON

If you have an allergy or dietary requirement please keep us informed.