



Sample Champagne Sunday
£30

Glass of Champagne
Kir Royale £1.5⁵ Champagne Cocktail £2

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Stornoway black pudding scotch duck egg

Crisp British rose veal sweetbreads, Jerusalem artichokes

Perthshire partridge, caramelised onion, quail's egg, leaves

Poached & scorched leek, burnt leek purée, salt baked celeriac, pearl barley, hazelnut dressing

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Rutherford Estate pheasant breast, yeasted & bbq cauliflower, wild mushrooms, cider soaked raisins, gnocchi

Inverness red deer, crisp potato, sweet & sour beetroot purée, heritage beets, jelly ear mushrooms, cavolo nero, game sauce
(£4 supplement)

Slow cooked Borders lamb, shoulder cannelloni, fennel purée, fondant, kale, roast rib sauce

Loch Melfort sea trout, parsley root, East Coast clams, salsify, queen kale

Butternut squash agnolotti, heritage carrots, Dorstone, wild mushrooms, sea radish, seeds

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Lemon posset, blood orange, orange ice cream

Milk chocolate feuilletine, peanut brittle, spiced ice cream

Selection of farmhouse cheeses from George Mewes **(supplement £4)**

Guinness ice cream, soft & crisp meringue

We spend a great deal of time carefully sourcing the best possible local & seasonal produce, please allow us time to treat it with the respect that it deserves.

For parties of 6 or more a discretionary service charge of 10% will be added to the total bill.