

lunch

we serve complimentary filtered still & sparkling water
please note that game may contain traces of shot

a discretionary 10% service charge will be added to all bills

(loch fyne oysters with seasonal garnishes - **£9 supp**)

first course

raw sea trout, peas, sea buckthorn, wasabi
isle of wight tomatoes, strawberry, smoked dashi, lovage
veal sweetbread, pickled carrot, vadouvan (**£5 supp**)

second course

north sea cod, summer vegetables, bonito beurre blanc
clash farm pork, white turnip, mustard
perthshire grouse, beetroot, cep, lardo, pickled walnut (**£10 supp**)

seasonal cheese - (£7 supplement as an extra course)

blue murder, clootie dumpling, juniper honey
aged comté, brioche, cep, walnut

third course

70% chocolate delice, strawberry, yuzu
bay leaf soufflé, blackberry, juniper ice cream

tin donkey coffee or organic leaf tea & sweets £6

2 courses - £24 3 courses - £30 5 courses £45

vegetarian options available

LUNCH

A unique selection of wines from around Europe paired with each course that can be tailored to your preferences
pairings to be taken per person

3 glasses - 25

5 glasses - 40