

seasonal menu

we serve complimentary filtered still & sparkling water

Please be aware all prices are inclusive of VAT, and there will be a discretionary 10% service charge added to your bill

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

first course

isle of wight tomatoes, strawberry, smoked dashi
veal sweetbread, lovage, pickled carrot, vadouvan
raw sea trout, peas, sea buckthorn, wasabi

second course

goosnargh duck, beetroot, girolles, perthshire fruit
gigha halibut, courgette, bonito buerre blanc, lovage
young summer vegetables, barley, fermented turnip

seasonal cheese (£7 supplement as an extra course)

blue murder, clootie dumpling, spruce honey
comté, brioche, cep, walnut

third course

caramelised whey, raspberry, sea buckthorn, puff pastry
lemon tart, elderflower, strawberry

‘waste not, want not’

£45

SEASONAL MENU

A unique selection of wines from around Europe paired with each course that can be tailored to your preferences 35

3 glasses