

tasting menu

to be ordered by the entire table

the tasting menu will take approx 2.5 hours to experience comfortably

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

land & sea

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

‘summer’

raw orkney scallop, peas, sea buckthorn, wasabi

isle of wight tomatoes, strawberry, smoked dashi, lovage

gigha halibut, salt-baked kohlrabi, grape, mussels, sake

goosnargh duck, beetroot, girolles, perthshire fruit

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

lime, thyme, perthshire bramble, buckwheat

scottish cherries, almond tart, sherry vinegar

‘waste not, want not’

£65

PAIRINGS

A selection of alcoholic beverages and wine from unique producers, styles and grape varieties 40
6 drinks

A journey through Europe's finest wine regions highlighting exceptional winemakers, rare examples and select vintages 60
6 glasses