

SEASONAL MARKET MENU



BY KEVIN DALGLEISH

1 course - 15 / 2 course - 25 / 3 course - 33

Aperitifs

2023 DOMAINE DE CASTELNAU PICPOUL DE PINET 125ml 7.50

Zesty citrus – dry and crisp – minerality

2022 CHATEAU JAMARD BELCOUR LUSSAC SAINT EMILLION 125ml 9.50

Juicy berry fruit – plum – mocha – Merlot-Cabernet blend

Snacks

Salt and pepper shimeji mushrooms – mushroom ketchup – tarragon 6 for two

Mini salmon fish cakes – lemon mayonnaise 6 for two

Cone of chicken liver parfait – toasted grains – blackcurrant 6 for two

Soup – *lightly curried lentil soup – onion shells – coriander – pomegranate*

Strozzapreti – *hand rolled strozzapreti – venison ragu – parmesan*

Lamb – *rump of Aberdeenshire lamb – ratatouille – green olive – red wine*

Plaice – *roast fillet of North Sea plaice – crab emulsion – glazed cos*

Marmalade pudding – *steamed marmalade pudding – Drambuie custard*

Apple Crumble – *spiced apple crumble – clotted cream ice cream*

Enjoy your main course with

Koffman fries 5

Amuse leafy salad – house dressing 5

Charred hispi cabbage – onion crumb 6

A bowl of buttered parsley potatoes 6

Duck fat cavolo nero 6

Add a course of wonderfully selected cheese - fig chutney – grapes – crackers 12

Please inform us of any allergies or dietary requirements.

A discretionary 12.5% service charge will be added to your final bill. All prices are inclusive of VAT.