

6

OF THE BEST

WINTER EDITION

ONE

AMUSES

Cone of chicken liver parfait - cranberry - toasted grains

Salt and pepper shimeji mushrooms - mushroom ketchup

TWO

TUNA

Crudo of sashimi tuna

lime ponzu - kohlrabi - sea herbs - prawn toast

Add King's imperial caviar 5g for 16 or 10g for 30

THREE

BEETROOT

Salt baked crapaudine beetroot - goats curd

- walnut - quince - sesame seeds

FOUR

LANGOUSTINE

Roast langoustine tail

XO glazed pigs cheek - green apple

- dill - frothy langoustine bisque

FIVE

ROE DEER

Roast loin of Deeside roe deer

crushed squash - glazed pumpkin

- haggis croustillant - cep and red wine sauce

SIX

CHEESECAKE

Baked Brillat-Savarin cheesecake - passion fruit jelly

- lime and toasted coconut ice cream

A serving of cheese before or after dessert

TRUFFLED BRIE

A serving of Ripe Truffled Baron Bigod

- warm almond Madeleine - hot truffle honey

10 supplement

SELECTION OF NESPRESSO COFFEE

4.5

TASTING MENU

110

OPTIONAL SOMMELIER'S CHOICE WINE PAIRING

70

OPTIONAL FINE WINE PAIRING

90

Tasting menu must be taken by entire table.

A discretionary 12.5% gratuity will be added to your final bill.

All prices are inclusive of VAT.

Please inform us of any allergies or dietary requirements.

6

OF THE BEST

WINTER

AMUSE

BY KEVIN DALGLEISH