

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.*

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W I N T E R

AMUSE  
BY KEVIN DALGLEISH