

AMUSE

BY KEVIN DALGLEISH

Celebrate Autumn

First

- Anjou squab, spiced date, olive, pickled elderberry, madeira 19
- Leek terrine, green grape, shiso, caper, pomme puffs 15
- Smoked orkney duck, cured venison, truffle mayonnaise, pickled vegetables 17
- Chicken ravioli, trompette de la mort, chicken sauce, smoked bacon foam 18

Fish

- Tuna crudo, ponzu, melon, sea herbs, prawn toast 17
- Johnshaven crab, kohlrabi, fennel, apple, pear, toasted almond 18
- King scallop, smoked citrus beurre blanc, caviar 18
- Add King's Imperial caviar 5g for 16 or 10g for 30*

Main

- Creedy farm duck, carrot, apricot, foie gras, pommes anna, madeira 38
- Sika deer, celeriac, glazed pear, brown butter turnip 39
- Halibut en farce, burnt leek, salsify, dashi beurre blanc 38
- Double baked soufflé, cheddar, leafy salad, vinaigrette 24
- Lemon sole, Cullen skink, razor clam, romanesco, lemon 37

Cheese

- Alp blossom, fermented blackberry and port glaze, botanical crackers 15
- Selection of wonderful cheese, crackers, oatcakes, grapes
- Choose from - three 13 / four 15 / five 18

Dessert

- Pine cremeux, blackberry, basil 12
- Brillat Savarin cheesecake, seville orange, grapefruit curd, orange & cardamom ice cream 12
- Mint choc chip, hot chocolate mouse, coco nibs 13
- Selection of tea and coffee, petit fours 7