AMUSE

BY KEVIN DALGLEISH

Celebrate Autumn

First

Anjou squab, spiced date, olive, pickled elderberry, madeira 19

Leek terrine, green grape, shiso, caper, pomme puffs 16

Smoked orkney duck, cured venison, truffle mayonnaise, pickled vegetables 17

Chicken ravioli, langoustine, 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, 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 & cardamon ice cream 12

Hazelnut chocolate tart, toasted milk ice cream, calamansi 13

Selection of tea and coffee, petit fours 7

For our selection of digestifs including dessert wines, ports and whiskies please ask a member of our team.
A discretionary 12.5% service charge will be added to your final bill. All prices are inclusive of VAT. Please inform us of any dietary requirements.