# MENU A

£60 per person Select one dish per course

## STARTERS

Haggis, pickled neeps and applewood-smoked potatoes, single malt sauce, lamb reduction

Citrus-cured salmon, saffron-pickled kohlrabi, dill, nasturtium oil

Grilled artichokes, red pepper reduction, smoked paprika romesco, crispy kale, rapeseed dressing

#### MAINS

Charred cured hake, confit potato, parsley crust, onion and celeriac ragu, tartare sauce

Poached and roasted corn-fed chicken, sweet onion and chicken ragu, confit potato, parsley crust and roasting juices

Baked herb gnocchi, chickpea cassoulet, olives, barbecued corn

## DESSERTS

Chocolate and caramel whipped ganache, sea salt, hazelnuts, praline ice cream

Almond and pear gateau, pastry cream, macaron, sherry syrup

Granny Smith compote, aquafaba meringue, apple crisp, vanilla and coconut mousse

# MENU B

£70 per person Select one dish per course

## STARTERS

Chicken and herb terrine, pickled leek salad, chicken crumb, truffle mayonnaise, radish

Scottish crab cannelloni, fennel pollen, smoked mussel aioli, grapefruit dressing

Salt-baked celeriac, shallot soubise, watercress, toasted pine nuts, smoked beetroot ketchup

### MAINS

Grilled sea trout, crispy skin, caramelised carrot purée, Spanish olives, gribiche

Slow-roasted lamb rump, crispy lamb belly, caramelised carrot purée, Spanish olives, Madeira sauce

Fried chickpea panisse, jackfruit tagine, giant couscous, carrot purée

#### DESSERTS

Lemon curd, shortbread, lemon thyme, meringue

Warm pistachio sponge, cherry sorbet, maple syrup, yoghurt

Date and ginger crumble tart, poached raisins, balsamic jelly, sherry syrup

## MENU C

£85 per person Choose the menu for your group

## STARTERS

Citrus-cured salmon, saffron-pickled kohlrabi, dill, nasturtium oil

or

Chicken and herb terrine, pickled leek salad, chicken crumb, truffle mayonnaise, radish

## MAINS

Grilled sea trout, crispy skin, caramelised carrot purée, Spanish olives, gribiche

or

Treacle and thyme-glazed beef cheek, smoked shallot, confit potato

#### DESSERTS

Chocolate and caramel whipped ganache, sea salt, hazelnuts, praline ice cream

or

Warm pistachio sponge, cherry sorbet, maple syrup, yoghurt

## **BESPOKE MENU**

£100 per person Maximum of 40 people

Fancy something slightly different? Work with our chefs to create your own menu

Chef's snacks

Seared scallop, apple, celeriac, bergamot

Madras-roasted squash, coriander, coconut

Slow-roasted venison loin, confit potato, cassis-braised cabbage, red wine sauce

Bitter chocolate crémeux tart, puffed rice, sugared peanuts, chilli salt

Tea, coffee and macarons