

TASTING MENU

Amuse Bouche

Cep Mushroom & Curried Coconut Egg

—

Seared Orkney Scallop

Arenkha Caviar Faggotini, Baby Spinach & Truffle

—

Seared Fillet of Loch Awe Sea Trout

Rainbow Kale, Local Langoustines, Light Bisque

—

Oak Smoked Venison Loin,

Salt Baked Celeriac, Wild Mushrooms, Black Garlic Jus

—

Organic Carrot & Orange Sorbet

Black Olive & Basil

—

Blackberry & Nut Panna Cotta

Chocolate Soil, Yoghurt & Cherry Sorbet

—

Tea, Coffee and Homemade Petit Fours

£70 per Person

