

6 COURSE TASTING MENU

Selection of Chef's Canapés

Textures of Brussel Sprout
Charcoal Foam

Hand Dived Orkney Scallop
Black Pudding Crumb, Pumpkin Puree, Smoked Garlic Espuma

Roast Local Red Leg Partridge
*Sweet Pickled Red Cabbage, Jerusalem Artichoke,
Wild Bramble Jus*

Rory Stone's Minger Cheese
Gooseberry Chutney, Fennel and Parmesan Sablé

Blackberry White Chocolate Cremeux
*Mini Blackberry Donuts, Candied Lemon, Honeycomb,
White Chocolate Foam*

Tea, Coffee and Homemade Petit Fours

£60 per person

*Whilst we do our best to cater for individual dietary requirements
where noted, we cannot guarantee to eliminate all allergens.*

