

DRINKS FLIGHT

DRINK 1

Mount Edward, Morrison Vineyard, Riesling
New Zealand | Central Otago | 2018

DRINK 2

Domaine La Soufrandise, Pouilly-Fuissé
France | Burgundy | 2020

DRINK 3

Ca' dei Frati, "I Frati" Lugana
Italy | Lombardia | 2020

DRINK 4

Umani Ronchi, San Lorenzo, Montepulciano
Italy | Marche | 2019

DRINK 5

Domaine Des Forges, Coteaux du Layon
France | Loire | 2017

DRINK 6

Dindarello, Maculan
Italy | Veneto | 2020

£50pp

*Gifts from Scotland's waters, fields, forests and skies,
presented with minimal interruption.*



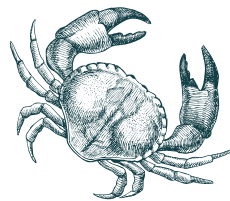
TASTING EXPERIENCE



MACKEREL
Rhubarb, Onion

PORK CHEEK
Celeriac, Apple

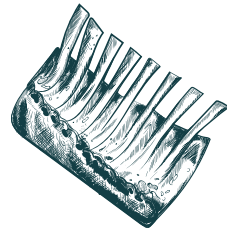
CRAB
Tortellini, Bisque



HOGGET
Wild Garlic, Jerusalem Artichoke

BRIOCHE
Gorse, Skyr

FONDANT
Salted Caramel, Brown Butter



£100pp

Matched Drinks Flight £50pp

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

£3 Donation Included Towards Trees For Life Project, Glen Affric

There is a 10% discretionary service charge added to your final bill

TABLE D'HÔTE

STARTERS

Pork Cheek | *Celeriac, Apple*

Mackerel | *Rhubarb, Onion*

Crab Tortellini | *Bisque, Brown Crab Powder*

Gazpacho | *Pea, Grape, Mint & Cucumber*

MAINS

Hogget | *Wild Garlic, Jerusalem Artichoke, Panisses*

Beef | *Scotch Fillet, Chips, Jus* (+£12.5 supp)

Venison | *Beetroot Puree, Salt Baked Beetroot, Pomme Dauphine, Jus*

Sea Trout | *Almond Butter Sauce, Sea Herbs, Pear, Lemon Crushed Potatoes*

Barley Risotto | *Jerusalem Artichoke, Wild Garlic, Truffle*

SIDES

£5

Chips | Crushed Potatoes |

Roasted Beetroots | House Salad

DESSERTS

Brioche French Toast | *Skyr Sorbet, Gorse*

Salted Caramel Fondant | *Brown Butter Ice Cream*

Highland Cheese Plate (+£12.5 supp)

Lemon tart | *Lemon & Rosemary Sorbet*

2 courses £55 | 3 courses £70