

DRINKS FLIGHT

DRINK 1

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

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DRINK 2

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

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DRINK 3

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

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DRINK 4

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

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DRINK 5

Dindarello, Maculan  
Italy | Veneto | 2020

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DRINK 6

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

£50pp

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



## TASTING EXPERIENCE

### GAZPACHO

Cucumber, Garden Pea, Mint

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### SALT BAKE ROOT

Salt Baked Celeriac, Apple, Walnut

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### BARLEY-OTTO

Pearl Barley, Jerusalem Artichoke, Truffle

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### STEAK

Cauliflower, Curry, Sorrel

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### MOUSSE

Dark chocolate, Peach, Panda Syrup

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### CRUMBLE

Rhubarb, Orange, Gorse

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£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*

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Mackerel | *Rhubarb, Onion*

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Crab Tortellini | *Bisque, Brown Crab Powder*

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Gazpacho | *Pea, Grape, Mint & Cucumber*

### MAINS

Hogget | *Wild Garlic, Jerusalem Artichoke, Panisses*

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

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

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

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

### SIDES

£5

Chips | Crushed Potatoes |

Roasted Beetroots | House Salad

### DESSERTS

Brioche French Toast | *Skyr Sorbet, Gorse*

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Salted Caramel Fondant | *Brown Butter Ice Cream*

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Highland Cheese Plate (+£12.5 supp)

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Lemon tart | *Lemon & Rosemary Sorbet*

2 courses £55 | 3 courses £70