

Tasting Menu

£95.00 per person

*Classic Wine Pairing £55.00 per person

+Premium Wine Pairing £90.00 per person

Whisky Pairing £55.00 per person

Last orders 19:30.

Whole Table Orders Only

A discretionary 12.5% service charge will be added to your bill.

Canapes

*Prosecco Il Fresco, Villa Sandi NV

+ Baron Albert Champagne NV

Turnip Soup

Truffle Oil

*Vina Esmerelda

+Chateau Routas Provence Rose

Scrabster-Landed Scallop

Carrot Puree, Toasted Almonds

*Picpoul de Pinet

+Chablis Premier Cru

Scrabster-Landed Sea Trout

Mussels, Romanesco Sauce

*Klosterneuburg Gruner Veltliner

+Painted Wolf Roussanne, Paarl

Apple Granita

Scottish Pheasant Breast

Butternut Squash, Pumpkin Seeds, Jus

*Rocca Maura St Valentine Lirac

+Jackson Family Vintners Reserve Zinfandel

Salted Caramel Tart

Crème Fraîche

*Elysium Black Muscat

+Royal Tokai

Tain Fine Cheese

Oat cakes

*Fonseca Bin 27

+ Fonseca Vintage 2009

Coffee with Petit Fours

Allergens and dietary requirements: If you have a food allergy, intolerance or coeliac disease, please speak to the staff about the ingredients in your food and drink before you order. Full allergen information is available on request.

We cannot guarantee that all our products do not contain traces of nuts or seeds. Fish may contain bones.