



Chefs Special 7 Course Tasting Menu

Amuse Bouche

Seared Orkney King Scallops

With Granny Smith Apples, Confit Ginger & Coriander

Scottish Game Terrine

With Foie Gras and Blackberry Salad & Toasted Brioche

Chilled Melon & Midori Consommé

Limoncello Sorbet

Roasted Monkfish Wrapped In Pancetta

With Mushroom Tortellini & Crispy Pork Belly

Slow Cooked Duckling

With Confit Leg Bon Bon, Texture of Onion, Puy Lentils & Orange Sauce

Valrhona Chocolate & Caramel Fondant

With Pistachio and Cassis Ice Cream

Tea or Coffee and Homemade Petit Fours

£55