





SNACKS

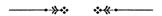
VIOLET CAPE WRATH
ARTICHOKES OYSTER
Romesco & Hazelnut Sauce X.O Vinegar, Yuzu

ARRAN SMOKED
CHEDDAR GOUGER
Chives

Gusbourne Blanc de Noirs 2021 Kent, England

BREAD

Sourdough Roasted Aubergine Dip



HAND DIVED ORKNEY SCALLOPS CRUDO

Sea Buckthorn, Golden Berries, Ginger, Coriander

Ribeiro Blanco, Adega Sameiras "1040" 2022 Galicia, Spain

HERITAGE BEETROOT

Crowdie, Tarragon Emulsion, Walnuts & Pickled Bramble

Ribera del Duero Clarete, Dominio del Águila "Pícaro del Águila" 2023 Castilla y León, Spain

BROWN BUTTER POACHED HALIBUT

Chorizo, Mussels, Basil

Sauvignon Blanc, Urs Hauser "Sarabande" 2021 Ticino, Switzerland

INVERCAULD ESTATE VENISON

Bramble, Kohlrabi, Pine & Hazelnut

Saint-Émilion Grand Cru, Château Rocheyron 2015 Bordeaux, France

COLBEGGIE FARM STRAWBERRIES

Yogurt Parfait, Candied Pistachio Strawberry Sorbet, Basil

Recioto di Soave, Pieropan "Le Colombare" 2020 Veneto, Italy

SCOTTISH SWEETS

£125 PP Wine Pairing £125 PP