



OYSTERS TO SHARE

*Tempura, Oyster Mayo & Pickles
Rhubarb Mignonette
Pickled Cucumber, Celery & Granny Smith
Apple*

**Gusbourne Blanc de Noirs, Kent, England
2020**

PARKERHOUSE BREAD *Smoked Cultured Butter*

ISLE OF SKYE SCALLOP *Finger Lime & Dulce Bearnaise*

Pinot Bianco Riserva, Cantina di Terlano "Nova Domus", Trentino-Alto Adige, Italy 2022

DRY AGED ST BRIDES DUCK *Duck Leg Fritter, Parsnip, Comice Pear*

Pommard, Benjamin Leroux, Burgundy, France 2020

RHUBARB SORBET *Fife Arms Gin & Lime Syrup*

VALRHONA CHOCOLATE & BROWN BUTTER GANACHE *Hazelnut, Passionfruit & Coconut*

Tawny 10 Yrs Port, Ramos Pinto "Quinta do Evramoira", Douro, Portugal NV

PETIT FOURS

**£100 PP
WINE PAIRING £100 PP**

All fish, tea & coffee is locally or sustainably sourced. If you have a food allergy or intolerance, please let us known before ordering.

We use ingredients which contain allergens across our Kitchen.

"Prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill."

We are proud to support The River Dee Trust and invite you to support their efforts to improve rivers for future generations with a discretionary £ 1 donation added to your bill. The River Dee Trust is a charity registered in Scotland, No: SC028497.