

## brett set menu

### snack

CUMBRAE OYSTER	3.5
Brett hot sauce, cucumber & coriander	
COMPANY BAKERY SOURDOUGH	5
smoked chicken fat butter or smoked olive oil	

### starter

BBQ CUCUMBER <i>vegan</i>
coconut labneh, chatni gashneez, wild rice, kumquat
or
AGED RAW BEEF
gochjuchang, cultured cream, caviar, artichoke, pear

### optional course

HAND DIVED ORKNEY SCALLOP	15 supplement
umami glaze, macadamia nut, finger lime, sea herbs, coral butter	

### main

MUSHROOM XO LINGUINI
Cantabrian anchovies, leek, 36-month-aged parmesan
or
BBQ PETERHEAD COLEY
kohlrabi, pickled grapes, cep, curried mussel sauce

### dessert

BURNT BASQUE CHEESECAKE
plum, yogurt

2 courses 28 | 3 courses 35  
paired wines (2 glasses 100ml) 14  
paired fine wines (2 glasses 100ml) 30



Please note a 12.5% discretionary service charge will be applied to your bill.  
We also take a discretionary charitable donation for complimentary sparkling or still water-  
for MND Scotland of 50p per person. \* Paired wines with starter & main course only.