

# brett set menu

2 courses 28  
paired wines 14  
fine paired wines 29

## snack

- GIGHA OYSTER** 4  
Brett hot sauce, cucumber & coriander
- COMPANY BAKERY SOURDOUGH** 5  
smoked chicken fat butter or smoked olive oil

## starter

- SMOKED BEETROOT & UMEBOSHI** *vegan*  
pumpkin seed tahini, umeboshi, shiso

## optional course

- HAND DIVED ORKNEY SCALLOP** 16 supplement  
umami glaze, macadamia nut, finger lime,  
sea herbs, coral butter

## main

- CÔTE DE PORC & YELLOW CARROT**  
pickled mustard seeds, chatni gashneez,  
apple, crispy pork skin

or

- MUSHROOM XO LINGUINI**  
Cantabrian anchovies, leek,  
36-month-aged parmesan



## sides

- JERSEY ROYALS** 10  
wild garlic emulsion, elderflower vinegar
- TENDERSTEM BROCCOLI** 7  
brown butter & lemon

Please note a 12.5% discretionary service charge will be applied to your bill.