

SNACKS

PERELLÓ OLIVES	4
COMPANY BAKERY SOURDOUGH	5
OYSTER shallot mignonette	4
OYSTER WITH CUCUMBER Brett hot sauce & coriander	4
BRETT GILDA	5
chicken fat buttered crouton, Brett hot sauce, anchovy, olive	

STARTERS

ORKNEY SCALLOPS & MACADAMIA	24
smoked macadamia nut cream, finger lime, scallop consommé, coastal greens	
SMOKED BEETROOT & UMEBOSHI	12
pumpkin seed tahini, umeboshi, shiso <i>vegan</i>	
FOIE GRAS & PRESERVED CEP	18
Roscoff onion, crispy shallot, cep, white onion velouté	
MUSHROOM XO LINGUINI	14
Cantabrian anchovies, leek, 36-month-aged parmesan	
CLAMS & CHICKEN WINGS	17
Scotch Bonnet hot sauce, smoked chicken emulsion, chive, apple	

MAINS

CÔTE DE PORC & LANGOUSTINE	29
yellow carrot, chatni gashneez, verjus, pickled mustard seeds, langoustine sauce	
CELERIAC & MORELS	23
miso glazed celeriac, morels, egg yolk, celeriac broth, puffed amaranth & spelt	
BEEF FILLET & ASPARAGUS	36
white & green asparagus, preserved kumquat, egg yolk, yuzu kosho	
TURBOT & FENNEL	38
bergamot, wild garlic, fermented fennel & brown butter velouté	

SIDES

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

*Most diertaries can be catered for with advance notice.
Please note a 12.5% discretionary service charge will be applied to your
bill all of which goes directly to the team.*

A discretionary 50p donation for each guest is applied to your bill all of which goes to MND Scotland