



3 – course menu  
£45 per person

## Freshly Home Baked Bread

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### Seared Scallops

parsnip & vanilla purée, pine nuts, roasted parsnips,  
stornoway black pudding

or

### Scottish Venison

Red cabbage, rosemary gnocchi, celeriac purée, girolles

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### Cornish Hake

crab tortellini, rainbow chard, jerusalem artichokes,  
white wine velouté

or

### Beef Fillet

crown prince pumpkin, chestnut purée, ox cheek, cavolo nero,  
confit shallots

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### Black Forest Torte

blackberries, chocolate & cassis, blackcurrant ice cream

or

### Poached Pear

caramel custard, vanilla sponge, cinnamon ice cream

If you have any special dietary requirements or allergies, please let us know with 24h notice and we do our best to accommodate your request.

Please note, vegetarian and pescatarian menu is available upon request.



**5 – course tasting menu**  
**£55 per person**

**Freshly Home Baked Bread**

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**Appetizer**

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**Seared Scallops**

parsnip & vanilla purée, pine nuts, roasted parsnips,  
stornoway black pudding

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**Scottish Venison**

Red cabbage, rosemary gnocchi, celeriac purée, girolles

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**Beef Fillet**

crown prince pumpkin, chestnut purée, ox cheek, cavolo nero,  
confit shallots

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**Poached Pear**

caramel custard, vanilla sponge, cinnamon ice cream

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If you have any special dietary requirements or allergies, please let us know with 24h notice and we do our best to accommodate your request.

Please note, vegetarian and pescatarian menu is available upon request.



7 – course tasting menu  
£70 per person

Freshly Home Baked Bread

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### Appetizer

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### Seared Scallops

parsnip & vanilla purée, pine nuts, roasted parsnips,  
stornoway black pudding

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### Scottish Venison

Red cabbage, rosemary gnocchi, celeriac purée, girolles

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### Cornish Hake

crab tortellini, rainbow chard, jerusalem artichokes,  
white wine velouté

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### Beef Fillet

crown prince pumpkin, chestnut purée, ox cheek, cavolo nero,  
confit shallots

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### Poached Pear

caramel custard, vanilla sponge, cinnamon ice cream

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### Black Forest Torte

blackberries, chocolate & cassis, blackcurrant ice cream

If you have any special dietary requirements or allergies, please let us know with 24h notice and we do our best to accommodate your request.

Please note, vegetarian and pescatarian menu is available upon request.