

£45 MENU

Oak & hot smoked Shetland salmon

Sauce gribiche, chive & candied lemon blinis

Pressed terrine of confit duck leg & chicken livers

Raisin puree, textured root vegetable salad

Textures of golden & ruby beetroot

Whipped goats cheese, balsamic reduction

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Char grilled fillet of Scotch beef

Fondant potato, buttered broccoli, Bordelaise sauce

Peppered & herb crusted lamb neck fillet

Caper & olive jus, fondant potato, ratatouille vegetables

Prosciutto & leek wrapped pollock fillet

Cullen cream, wilted spinach mash, sugar snap peas

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Vanilla & orange marmalade crème brulee

Tantallon biscuits

Espresso cream filled profiteroles

Bitter chocolate sauce

Sesame seed & ginger tuille basket

Seasonal berries, toasted almond crème chantilly, berry coulis