



Sample Dinner Menu

Dry Aged Balcaskie Mutton, Kelp, Hazelnut

Smoked Pittenweem Langoustine Bun, Sturia Caviar, Pomello

Crispy Ox Tongue, Truffle, 36 Month Parmesan

North Sea Monkfish, Arbroath Smokie Sauce, Eassie Farm Sea Kale

Penicuik Roe Deer, BBQ'd Salsify, Pear, Kale

Sea Buckthorn Sorbet, Vanilla & Ginger Cream, Pain d'épice

Crowdie & Toasted Hay Mousse, Forced Rhubarb, Brown Butter Ice
Cream

Menu £100

Wine Pairing £75

Wednesday - Saturday