



Dinner Sample Menu

Dry Aged Local Mutton, Pepper Dulce, Lemon Balm Relish

Smoked Pittenweem Langoustine Bun, Sturia Caviar, Lardo

Wild Hearth Sourdough, Onion Butter, IPA Vinegar & Rapeseed Oil

Balcaskie Ox Tongue, Spring Truffle, Aged Parmesan

North Sea Turbot, Eassie Farm Sea Kale, Arbroath Smokie & Lovage Sauce

Scottish Organic Duck, Cherry Molasses, Brown Butter Carrot Puree, Smoked Almond

Apple & Marigold Sorbet, Black Olive Isomalt

Crowdie Cheesecake Mousse, Ruby Chocolate, Rhubarb, Creme Fraiche & Orange Ice Cream

Sweeties

Menu £130

Wine £75

Wednesday - Saturday