

## TASTING MENU

Black truffle Arancini



Scottish Salmon

Cured with lemongrass, burnt apple, kohlrabi, pear, nori



Hens egg, Barbecue and creamed leeks,  
truffle, Oyster mushroom



Venison loin

Smoked beetroot, braised red cabbage, celeriac and  
blackberry



`Cheese on toast'

Truffle Bath soft cheese, soda bread, Plum chutney  
(£10 supplement)



Chocolate ganache, Whipped vanilla yogurt brulee,  
cocoa nib tuile, blackberry sorbet

**£95**

**Wine Flight £60**

*Please let us know if you have any dietary requirements or intolerance.  
A discretionary service charge of 12.5% will be added to your final bill.*