

£85 PER PERSON

C.L.U.B

Roast chicken tuille – pate – torched lettuce – pancetta crumb

Tartlet

Bonnet – onion – radish

Steelhead Trout

Dill sponge – capers – preserved lemon Add 10g exmoor caviar £30 supplement

Scottish Salmon
Fermented fennel – fennel gnocchi – mussel mariniere

Pigeon Wellington Pickled raisin – sherry vinegar

Scotch Lamb

Smoked aubergine – pesto broth

Black Forrest Bomb Cherry kirsch syrup – dark chocolate sphere

Greek Yoghurt Yuzu cheesecake – meringue – lemon sherbet

Scottish & Continental Cheese

Date & sesame toast – apple chutney

£15 supplement



Food and Beverage intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens. Please note, a discretionary 10% service charge is added to all bills.