Personal Chef Menu Options

A celebration of craftsmanship and creativity, showcasing Adam Newth’s refined, contemporary dining rooted in the finest Scottish produce and global inspiration.

Amuse-Bouches

Hot Oak Smoked Salmon
Nori, wasabi crème, cucumber, caviar

Seared Shetland Scallop
Hazelnut, caper & pomegranate relish

Slow-Cooked Pork Cheek
Cauliflower, madras, peanut, crackling

Honey & Goat’s Cheese Whip
Beetroot, walnut, pickled golden raisin

Short Rib & Black Pudding Bonbons
Gochujang, chive, aged Parmesan

Celeriac & Apple Velouté
Shimeji mushroom, herb oil, toasted pumpkin seeds

Loch Fyne Oysters
Lychee, apple, elderflower

Highlander Steak Tartare
Charcoal mayonnaise, Parmesan, mustard seed

Starters

Scottish Crab Claw Mille-Feuille
Pink ginger, fermented chilli, lime crème fraîche

Lamb Belly Confit
Spiced carrot purée, feta, radish, barley

Arbroath Smokie Crispy Cannoli
Avocado, heritage beetroot, horseradish, baby herbs

Seared Wood Pigeon
Salt-baked turnip, bramble, chorizo skirlie

Shetland Scallops
Celeriac, toasted pine nuts, sage, Chablis coral sauce

Stuffed Roast Quail
Black pudding, pancetta lentils, quince

Smoked Salmon Ravioli
Buttered spinach, lemongrass & ginger bisque, ketta caviar

Confit Duck & Foie Gras Pressé
Candied walnut, pear, verjus, pickled golden raisin

Baked Roscoff Onion
Oxtail & pearl barley risotto, sherry vinegar gastrique

Shetland Scallops (Ceviche)
Apple, beetroot, elderflower & white peach

Mains

Perthshire Venison
Shiitake mushroom, haggis & potato terrine, parsnip purée

Loch Etive Salmon
Hazelnut squash, gnochetti, brown butter Shetland mussels

Pork Belly & Monkfish Duo
Carrot & chorizo risotto, young carrots, toffee apple & lime jus

Honey-Glazed Gressingham Duck
Celeriac, braised chicory, date & caper purée

18-Hour Braised Ox Cheek
Squash orzo, cavolo nero, toasted pumpkin seeds, Parmesan

Corn-Fed Oak Smoked Chicken
Jerusalem artichoke, roast chicken & corn cassoulet, grilled asparagus

Scotch Lamb Rump
Basil potato, Mediterranean garnish, preserved mint jus

Pan-Roast Stone Bass
Nori potato, cockles, smoked bacon, chive butter sauce

Pan-Fried Cod Loin
Saffron mussel chowder, root vegetables, caviar

Angus Beef Fillet
Black pepper hash brown, confit shallots, Parmesan & truffle butter

Desserts

Sea Buckthorn Curd
Lemon sponge, apple jelly, yoghurt sorbet

Warm Caramel Pineapple Tart
Coconut crumble, rum & raisin ice cream, lime

Chocolate & Laphroaig Whisky Pavé
Clootie dumpling, tayberry sorbet

Warm Heather Honey Cake
Honeycomb, rhubarb sorbet, raspberry, burnt orange syrup

Lemon & Mascarpone Cheesecake
Elderflower, berries, raspberry sorbet

Sauternes-Poached Pear
Chocolate crémeux, violet, hazelnuts

Crème Brûlée with Praline & Tonka Bean
Dark chocolate ice cream

Passionfruit & Coconut Panna Cotta
Banana & mango sorbet, tropical fruit salsa

Candied Apple Tarte Fine
Butterscotch, vanilla ice cream

Cherry Kirsch Chocolate Ganache
Boozy cherries, Sacher sponge, cardamom yoghurt sorbet