# Menu Collection

## Amuse

**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 & Goats Cheese Whip**
beetroot, walnut, pickled golden raisin

**Short Rib & Black Pudding Bon Bons**
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, keta 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, gnocchetti, 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**
laced with praline and tonka, dark chocolate ice cream

**Passionfruit & Coconut Pannacotta**
banana & mango sorbet, tropical fruit salsa

**Candied Apple Tart Tatin**
butterscotch, vanilla ice cream

**Cherry Kirsch Chocolate Ganache**
boozy cherries, Sacher sponge, cardamom yoghurt sorbet