

## PRESTIGE MENU

**Representing our repertoire of signature dishes, this menu is designed as a balanced and harmonious gastronomic experience to be shared by the whole table. Each complementary course is grounded in nature and evocative of the seasons; this journey of flavours, scents and textures may be further enriched with our specially selected matching flight of wines.....**

### 'SAVOURY SNACKS'

PEPPER MARMALADE & SAGE FILO  
AVOCADO, CANDIED CHILLI, TUILE CONE  
TARTLET OF CREAMED LEEK



LEMON & THYME POACHED PEAR  
CELERIAC REMOULADE, PARSLEY CROUTON  
CRAB APPLE & THYME JELLY



ROAST FILLET OF SCOTTISH HALIBUT  
BRAISED CAULIFLOWER, CAULIFLOWER PURÉE  
CUMIN CRISP



TRUFFLE & WILD MUSHROOMS 'EN CROUTE'  
MUSHROOM SAUCE, HERB GARDEN OIL  
BAY LEAF CRÈME FRAÎCHE



LOWLAND SCOTTISH ROE DEER  
ROAST SADDLE OF DEER  
FONDANT POTATO & FORCEMEAT  
CHAR ROASTED SPROUTS, CREAMED PARSNIPS  
CRANBERRY COMPOTE



*FUSION OF AROMATICS*  
CARAMEL SAVOURY ICE CREAM,  
MARJORAM MACERATED APPLE  
APPLE TUILE, ROSEHIP GEL



HONEY PARFAIT, LEMON VANILLA CURD  
SPICED PLUM SORBET  
PAIN D'ÉPICE CRISP

### MATCHING WINE FLIGHT

*Each wine is selected by our sommelier to perfectly partner this menu's dishes (Total equivalent to a half carafe of 500ml.)*

*Wine Match*  
Château Langlet 2018  
Graves

*Wine Match*  
St Véran Millésime 2018  
Michel Paquet

*Wine Match*  
Sa'etta Riserva, 2015  
Monte Bernardi  
Panzano, Toscana

*Wine Match*  
Garnacha viñas viejas 2015  
El Terroir, Domaines Lupier  
Enrique Basarte

*Wine Match*  
Gewürztraminer Rolly-Gassmann 2016  
Rohrschwihr, Alsace

*Wine Match*  
Dolce Peccato Vendemmia Tardiva  
Tenuta Pitti, Torre a Cenaia, Toscana

**PRESTIGE MENU - £75**

**WINES - £40**