

Taster Menu with Wine Flight

Cullen Skink

- Hambledon Classic Cuvee Rose
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Treacle cured Loch Duart Salmon

Buttermilk and Watercress

- Albarino Pazo das Bruxas, Spain
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Scotch Egg

Heritage Beetroot

Hand dived Orkney Scallops

Haggis and Scotch broth

- Solander Chardonnay, Australia
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Venison Saddle

Red cabbage, parsnip and buckwheat

- Chateau des Laurets, Puisseguin St Emilion, Benjamin de Rothschild, France
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Flummery

- Chateau Loupiac, Gaudiet Loupiac, France
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Cloutie Pudding

Shortbread, orange and whisky ice cream

Allergen Information - we really want you to enjoy your meal with us -
if you'd like information about ingredients in any dish, please ask.