

## Sample Tasting Menu

Amuse Bouche
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Citrus Cured Scottish Salmon
Cucumber, Gherkin, Chive Crème Fraiche, Champagne Sauce
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Dry-Aged Beef Tartare
Radish, Confit Egg Yolk, Truffle Crisp Flatbread
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Poached North Sea Halibut
Roast Salsify, Caramelised Shallot, Crispy Cumbrae Oyster, Hollandaise Sauce
Wild Inverness-Shire Venison
Jerusalem Artichokes, Wild Kale, Pickled Walnut, Apple, Black Truffle, Red Wine Jus
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Pre-Dessert
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Lavender Infused Set Custard
Poached Rhubarb, Rhubarb & Ginger Sorbet, Ginger Crumble
£65 per person
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Pair your experience with wines carefully selected by our Wine Ambassador Oksy.

The Discovery Pairing - £65 The Devonshire Pairing - £85