

Festive Tasting Menu

Arran Victory potato sourdough, beef dripping butter

Wine pairing; Mulled berry Prosecco

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Hand dived scallop, cauliflower, grape and walnut, Pedro Ximenes

Wine pairing, Picpoul de Pinet Languedoc 2015

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Sea trout poached in beetroot oil, leaf beet, smoked almond

Wine pairing, Pinot Blanc Alsace 2015

or

Steamed Hereford beef and kidney suet pudding, Guinness gravy

Wine pairing, Shiraz Geoff Merrill Australia 2012

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City of London Old Tom gin and tonic granita, spiced clementine

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Highlands red deer fillet, salt baked celeriac, brussel leaves, pine oil

Wine pairing, Rioja Gran Reserva Spain 2009

or

Pave of turbot, salsify, Bluebell vineyard blanc de blancs veloute

Wine pairing, Pinot Gris Mt Difficulty New Zealand 2014

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Amedei dark chocolate, salted caramel, marron glace, milk sorbet

Wine pairing, Late harvest Pinot Noir Argentina 2016

or

British artisan cheese selection

(£3 supplement per person)

Wine pairing, Banuyls Oak Aged Reserve France 2013

Six Courses £45 per person
Wine pairing for 6 courses, £35 per person

A discretionary 10% service charge will be added on tables of 6 or more

All gratuities and service charge go direct to the staff