



Shared Signature Menu

sample

£70

Snacks

Cooley Oyster, Corn Hot Sauce, Fig Leaf Oil

Pickles & Ferments

Smoked Aubergine, Labneh, Salsa Macha

Grilled Potato Bread, Whipped Cod's Roe, Citrus Kosho

Starters

Delica Pumpkin, Whipped Tahini, Sichuan Crumb

Isle of Mull Scallop, Jerusalem Artichoke, Black Truffle

Smoked Devonshire Eel, Cocco Bianco Beans, Coriander

Mains

Wood-Grilled Turbot, Wild Peppercorn Sauce

Wood-Grilled Belted Galloway Rib Eye, Smoked Tallow

(Barbequed Swede, Cavolo Nero, Broked Grains (veggie/vegan option))

French Fries

Rosemary Focaccia

Puddings

Guinness Chocolate Cake, Treacle Butter, Oyster Ice Cream

Coconut Sorbet, Poached Fig, Aged Balsamic



Individual Plated Menu

sample

£80

Shared Snacks

Cooley Oyster, Corn Hot Sauce, Fig Leaf Oil

Pickles & Ferments

Smoked Aubergine, Labneh, Salsa Macha

Grilled Potato Bread, Whipped Cod's Roe, Citrus Kosho

Shared Starters

Delica Pumpkin, Whipped Tahini, Sichuan Crumb

Isle of Mull Scallop, Jerusalem Artichoke, Black Truffle

Smoked Devonshire Eel, Cocco Bianco Beans, Coriander

Rosemary Focaccia

Individual Chosen Main (on the day)

Scottish Ceps, Fresh Pasta, Brown Shrimp

Roast Cod, Mauve Aubergine, Green Olive

Wood-Grilled Belted Galloway Rib Eye, Smoked Tallow

(Barbequed Swede, Cavolo Nero, Broked Grains) (*veggie/vegan option*)

French Fries

Spring Leaves, Elderflower Champagne Vinaigrette

Individual Chosen Puddings (on the day)

Guinness Chocolate Cake, Treacle Butter, Oyster Ice Cream

Coconut Sorbet, Poached Fig, Aged Balsamic