

## Tasting Menu (Sample)

#### **Inshore Mackerel**

 $Oyster\ Emulsion \sim Cucumber \sim Dill \sim Gooseberry \sim Oscietra\ Caviar$ 



# Isle of Skye Scallop

English Peas ~ Keravel Onions ~ Lacto Tomato ~ Scottish Girolles



## **Ashcroft Cauliflower**

Vadouvan Spices ~ Minus 8 Beer Vinegar ~ Charcoal Puff ~ Lentil Dal ~ Whipped Buttermilk



## Herdwick Hogget

Gentlemen's Relish ~ Gravel Banks Courgette ~ Flavours of Provence



#### **Artisanal Cheeses**

Membrillo ~ Caraway Seed Crackers, Fruit Loaf & Thins

(Available as an additional course £15 Supplement)



### Sugar Loaf Pineapple

Madagascar Vanilla ~ Honey Mango ~ Yogurt Mousse ~ Finger Lime



### Lemken Strawberries

Breton Pastry ~ Occu Chocolate ~ Rose

£98 for 6 courses ~ £60 for 5 glasses of Bespoke Wine



# Pescatarian Menu (Sample)

#### **Inshore Mackerel**

 $Oyster\ Emulsion \sim Cucumber \sim Dill \sim Gooseberry \sim Oscietra\ Caviar$ 



# Isle of Skye Scallop

English Peas ~ Keravel Onions ~ Lacto Tomato ~ Scottish Girolles



## **Ashcroft Cauliflower**

Vadouvan Spices ~ Minus 8 Beer Vinegar ~ Charcoal Puff ~ Lentil Dal ~ Whipped Buttermilk



### **Cornish Cod**

Rufford Ulsters ~ Young Leeks ~ Gravel Bank Courgette ~ Aerated Dashi



## **Artisanal Cheeses**

Membrillo ~ Caraway Seed Crackers, Fruit Loaf & Thins

(Available as an additional course £15 Supplement)



### Sugar Loaf Pineapple

Madagascar Vanilla ~ Honey Mango ~ Yogurt Mousse ~ Finger Lime



### Lemken Strawberries

Breton Pastry ~ Occu Chocolate ~ Rose

£98 for 6 courses ~ £60 for 5 glasses of Bespoke Wine



# Vegetarian Menu (Sample)

## Maple Toffee Salt Baked Celeriac

Celeriac & Granny Smith Remoulade



### **Mushroom Savoury**

Pickled Shimeji ~ Scottish Girolles ~ Sourdough



### **Ashcroft Cauliflower**

Vadouvan Spices ~ Minus 8 Beer Vinegar ~ Charcoal Puff ~ Lentil Dal ~ Whipped Buttermilk



#### Agnolotti

Truffle Cheese ~ Keravel Onions ~ Peas & Broad Beans ~ Parmesan Air



## **Artisanal Cheeses**

Membrillo ~ Caraway Seed Crackers, Fruit Loaf & Thins

(Available as an additional course £15)



## Sugar Loaf Pineapple

Madagascar Vanilla ~ Honey Mango ~ Yogurt Mousse ~ Finger Lime



### **Lemken Strawberries**

Breton Pastry ~ Occu Chocolate ~ Rose

£98 for 6 courses ~ £60 for 5 glasses of Bespoke Wine

