# À LA CARTE

*Available Friday & Saturday evenings only*

£85

### *The Prologue*

Canapés inspired by the season
Rustic French sourdough

### *The Beginning*

Shellfish Bisque
steamed bun - rouille - Shetland mussels

Or

Wood Pigeon
sweetcorn - elderberry - nuts & seeds

Or

Cured Sea Bream
sumac - orange - fennel - finger lime

Or

Barbecued Kohlrabi
caramelised cauliflower - mushroom xo

### *The Middle*

Wild Halibut
comté - celeriac - cabbage - brown shrimps - vin jaune

Or

Scottish Fillet of Beef
pressed potato - leeks - horseradish - marrow crumb - red wine jus (12 supplement)

Or

Scottish Lamb
lamb fat potato - caramelised cauliflower - baharat spice

Or

Wild Mushroom Risotto
truffled brie

### *The End*

Muscovado Custard Tart
crème fraîche ice cream

Or

Salt-Baked Pineapple
island slice rum - mango - passionfruit - coconut

Or

Pink Lady Tarte Tatin
almond ice cream

Or

Valrhona Chocolate Ganache
pistachio - cardamom - sour cherry

### *The Epilogue*

Selection of Artisan Cheeses
(12 supplement for dessert, 18 additional course)
fruit chutney - biscuits - truffle honey

Petit fours
handcrafted seasonal sweet treats (7 supplement)

Please note a discretionary 10% service charge will be added to your bill.