TRADITIONAL TASTING

Available Friday & Saturday evenings

£110

Wine Pairing £85

The Prologue

Canapés inspired by the season
Rustic French sourdough

The Beginning

Hand-Dived Orkney Scallop Ceviche
smoked apple - kohlrabi - buckwheat - wasabi sorbet

2023, Chateau Mercian, Koshu, Yamanashi, Japan

Wild Mushroom Agnolotti
sweetcorn - mushroom and truffle bouillon

2023, Bedoba, Saperavi, Kahketi, Georgia

The Middle

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

2023, Chateau Ksara, Blanc de Blancs, Bekaa Valley, Lebanon

Cairngorms Deer
beetroot - chicory - blackberries - ras el hanout

2020, Zinio, Street Art Rioja, Rioja Alta, Spain

The End

Golden Pineapple
yoghurt - lime - popcorn

Muscovado Custard Tart
candied pecans - crème fraîche ice cream

2020, Château Filhot, Sauternes, Bordeaux, France

The Epilogue

Selection of Artisan Cheeses
(£18 supplement)
fruit chutney - biscuits - truffle honey

Petit Fours

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