

Spring 2018 - Sample Fixed Menu

Served Dinner, Advanced Booking Only

£49/person

£38 paired drinks

Parsnip & ginger

Oxtail bridie

Whelks

Seaweed & potato broth

Sous Voile, Marie Chevassu 2015

Sea robin, oyster, celeriac & alexanders

Sauvignon de Touraine, Pierre-Olivier Bonhomme 2016

Pork, crab & bitter greens

Le Vallon, Henri Milan 2010

Lanark Blue & damson

(£8.5 supplement)

Sheeps' milk yogurt, caraway & blood orange

Monbazillac Jour De Fruit 2014

Inver coffee



Inver