

Spring 2019 - Sample Tasting Menu

Served Dinner. Advanced Booking Only

£55/person

£45 paired drinks

Sea kale & cods' roe

Red sausage

Jerusalem artichoke & seaweed

Goats' milk, kumquat & rye

Potato, caviar & pepper dulse

Castelcerino, Fillipi 2016

Halibut & grilled blood orange

Muscadet Sèvre & Maine, Jérôme Bretaudeau 2017

Shellfield Farm lamb, springtime onions & ewe's milk

Xi-Ro, Jason Ligas 2016

Dunsyre Blue & damson

(£8.5 supplement)

Whipkull, burnt honey & Seville orange

Geyersberg Bechtheimer, Dreissgacker 2010

Inver coffee



Inver