

Menu £95

Paired drinks £65

Oyster & seabuckthorn

Crab & barley bannock

Squid & pine

Razor clam & rhubarb

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Garden plate

Turgowy 2019, Cidererie du Vulcain

Bread & butter broth

Scallop & langoustine, broccoli & blackcurrant leaf

Leirana 2021, Forjas del Salnes

Celeriac, brown crab & fermented white asparagus

Champ Forey 2012, Dmn. Jean Fournier

Newmill Farm pork & celery

Ad libitrum 2021, La Grange Tiphaine

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Lanark Blue, red chicory & honey (£9.5 supplement)

'G' Grenat 2018, Mas des Caprices (£9 supplement)

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Pear, walnut & ginger

Moelleux, Yvonne Hegoburu 2020

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Coffee or loose leaf tea

