

7-course SAMPLE MENU

### LANGOUSTINE RAVIOLO

Pumpkin Velouté, Truffle Pesto

#### VENISON TARTARE

Mushroom Ketchup, Egg Yolk Puree

#### SCRABSTER TURBOT

Crushed Celeriac, Bonito Dashi, Caviar

#### ORKNEY SCALLOP

Jerusalem Artichoke, Tosazu Sauce

## DRY AGED DUCK

Pickled Elderberry, Spice Jus

#### ALPHONSO MANGO MOUSSE

Coconut Ice Cream & Coconut gel

#### 66 % DARK CHOCOLATE CROUSTILLANT

Yuzu, Passionfruit-Banana Sorbet

#### ARTISAN CHEESE SELECTION

(£15.95 supplement per person)





5-course SAMPLE MENU

## VENISON TARTARE

Mushroom Ketchup, Egg Yolk Puree

## SCRABSTER TURBOT

Crushed Celeriac, Bonito Dashi, Caviar

#### ORKNEY SCALLOP

Jerusalem Artichoke, Tosazu Sauce

## DRY AGED DUCK

Pickled Elderberry, Spice Jus

#### ALPHONSO MANGO MOUSSE

Coconut Ice Cream & Coconut gel

## ARTISAN CHEESE SELECTION

(£15.95 supplement per person)





-course PESCATARIAN MENU

#### LANGOUSTINE RAVIOLO

Pumpkin Velouté, Truffle Pesto

## CURED TROUT

Caviar, Crème Fraiche

#### SCRABSTER TURBOT

Crushed Celeriac Bonito Dashi, Caviar

#### ORKNEY SCALLOP

Jerusalem Artichoke, Tosazu Sauce

### LEMON SOLE

Shellfish Risotto, Mussels

#### ALPHONSO MANGO MOUSSE

Coconut Ice Cream & Coconut gel

#### 66 % DARK CHOCOLATE CROUSTILLANT

Yuzu, Passionfruit-Banana Sorbet

#### ARTISAN CHEESE SELECTION

(£15.95 supplement per person)





5-COURSE PESCATARIAN MENU

## CURED TROUT

Caviar, Crème Fraiche

## SCRABSTER TURBOT

Crushed Celeriac, Bonito Dashi, Caviar

## ORKNEY SCALLOP

Jerusalem Artichoke, Tosazu Sauce

#### LEMON SOLE

Shellfish Risotto, Mussels

## ALPHONSO MANGO MOUSSE

Coconut Ice Cream & Coconut gel

## ARTISAN CHEESE SELECTION

(£15.95 supplement per person)





7-course VEGAN MENU

## RAVIOLO

Vegan Feta Cheese, Walnut, Pumpkin velouté, Truffle Pesto

## BEETROOT TARTARE

Rice Cracker, Herb emulsion, Dill Oil, Horseradish cream

## SALT BAKED CELERIAC

Crushed Celeriac, Dashi

## ARTICHOKE FLAN

Pickled Apple, Apple vinaigrette

# BUTTERNUT SQUASH RISOTTO

Sage, Crispy onion

#### ALPHONSO MANGO MOUSSE

Coconut Ice Cream & Coconut gel

# 66 % DARK CHOCOLATE CROUSTILLANT

Yuzu, Passionfruit-Banana Sorbet

## ARTISAN CHEESE SELECTION

(£15.95 supplement per person)





5-COURSE VEGAN MENU

#### RAVIOLO

Vegan Feta Cheese, Walnut, Pumpkin velouté, Truffle Pesto

## SALT BAKED CELERIAC

Crushed Celeriac, Dashi

#### ARTICHOKE FLAN

Pickled Apple, Apple vinaigrette

# BUTTERNUT SQUASH RISOTTO

Sage, Crispy onion

#### ALPHONSO MANGO MOUSSE

Coconut Ice Cream & Coconut gel

## ARTISAN CHEESE SELECTION

(£15.95 supplement per person)





7-course VEGETARIAN MENU

#### FORTUNA & WALNUT RAVIOLO

Pumpkin Velouté, Trumpet Mushroom, Truffle Pesto

## BEETROOT TARTARE

Rice Cracker, Herb emulsion, Dill Oil, Horseradish cream

## SALT BAKED CELERIAC

Crushed Celeriac, Dashi

## ARTICHOKE FLAN

Pickled Apple, Apple vinaigrette

# BUTTERNUT SQUASH RISOTTO

Sage, Crispy onion

#### ALPHONSO MANGO MOUSSE

Coconut Ice Cream & Coconut gel

#### 66 % DARK CHOCOLATE CROUSTILLANT

Yuzu, Passionfruit-Banana Sorbet

## ARTISAN CHEESE SELECTION

(£15.95 supplement per person)





5-COURSE VEGETARIAN MENU

## FORTUNA & WALNUT RAVIOLO

Pumpkin Velouté, Trumpet Mushroom, Truffle Pesto

## MISO GLAZED SALT BAKED CELERIAC

Crushed Celeriac, Apple vinaigrette

#### ARTICHOKE FLAN

Pickled Apple, Spiced Apple Sauce

# SQUASH RISOTTO

Sage, Crispy onion

#### ALPHONSO MANGO MOUSSE

Coconut Ice Cream & Coconut gel

## ARTISAN CHEESE SELECTION

(£15.95 supplement per person)

