

# Sample Tasting Menu May 2026

(Available For Lunch & Dinner)

Seabass Tartare with Oyster Cream, Green Apple and Shiso

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Handpicked Devon Crab, Hass Avocado, Wasabi and Finger Lime

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Roast Orkney Scallops, Peas, Turkish Morels, Miso Butter & White Asparagus

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Roast Scottish Cod, Grelot Onions, Pot-Caught Cuttlefish, Crisp Potatoes and Alsace Bacon

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Aged Belted Galloway Beef, with Turkish Morels, Wild Garlic & Bordelaise Sauce

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Garriguette Strawberry, Bee Pollen Ice Cream & "1000 Flower Honey"

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Sicilian Pistachio and Chocolate Mille-feuille with Pistachio Ice Cream & Salted Chocolate Sauce

**Or**

Banana Souffle with Greek Yoghurt Ice Cream & Toffee Sauce

195 per person

Wine pairings chosen by our Sommelier

6 wines 120 per person 3 wines 60pp – speak with our sommelier

Tea & Infusions pairing (6) by *Lalani & Co* & *Nazani Tea* 60 per person