

## **TO START**

# Melody Mackmyra Whisky Cured Salmon £14.50

Creme Fraiche, Cucumber, Dill, Calamansi

Seared Scallops £17.50

Smoked Hollandaise, Coastal Herbs, Nori Cracker

Confit Pork Presse £14.50

Wasabi, Oriental Pickle Salad, Crispy Noodles

**Heritage Beetroot £13.50** 

Goats Curd, Pickled Walnuts, Apple

White Asparagus Mousse £14.00

Confit Egg Yolk, Jerusalem Artichoke, Truffle Dressing



### **MAIN COURSE**

# An Exploration of Beef & Whisky £42.50

Beef Fat Potatoes, Spring Vegetables, Beef Jus

#### Sladesdown Farm Duck £32.50

Sour Plum, Chicory, Heirloom Carrot, Fregola

### Miso Glazed Turbot £32.00

Brown Shrimps, Celeriac, Kombu Fish Bone Sauce

#### Guinea Fowl £29.50

Pastilla, White Asparagus, Black Garlic, Truffle Pomme Puree

### Yeasted Cauliflower £26.00

Spiced Chickpeas, Romanesco, Shallot Ketchup

#### Sides £6

Confit Purple Potatoes & Herb Dressing
Tender stem Broccoli, Chilli, Garlic & Sesame
Dressed Salad Leaves, Slow Roasted Tomato



# **DESSERTS**

## Chocolate Melody with a Whisky Kiss £12.50

Cherry, Pistachio, Tonka Bean

Apple Crumble Cheesecake £10.50

Creme Anglaise, Raisin Puree, Cinnamon Milk Crumble

Yuzu & Matcha Tea Tart £10.50

Lychee Granita, Last Summers Strawberries

Cheese Plate £14.50

A Selection of British & Irish Cheeses Crackers, Oatcakes, Chutney