

Feasting menu £90pp

On arrival

Marinated White Anchovies Breads, oils & whipped butters

Starter

Whipped Chicken Liver Pate, pickled onions, porcini mushroom powder

Smoked Mussels, chickpea & piquillo mouse, grilled broccoli, pork scratchings

Pork Ribs Black garlic & miso glaze

Middle

West Coast Langoustines House spice mix, confit garlic & shallot butter
(£16 supp per person)

Main

Aged Scotch Beef Tomahawk Cold smoked then grilled

Slow Roasted Lamb Shoulder Sweet onions, red gastric

Sauce

Lamb dripping jus | Beef Jus | Bearnaise sauce

Sides

Roasted Bone Marrow Served in the bone, parsley, red onion,

Balsamic Roast Field Mushrooms Candy bacon

Duck Fat Roast Potatoes Whole garlic, rosemary, thyme

Roast Artichokes & Green Beans Hazelnuts, lemon oil, Blackthorn Sea Salt

Desserts

Tasting board - sticky toffee pudding | jugs of caramel sauce | cheesecake
| Chocolate mousse | vodka compressed watermelon | ice-cream

I.J Mellis Scottish Cheese Oatcakes, quince paste (£7 supp per person)