



VALENTINES DAY  
4 COURSE SET MENU  
*£75pp*

HOUSE BREADS & BUTTERS

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MISO CUSTARD  
oyster mushroom, blood orange

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KING SCALLOP  
parsnip, sunflower seeds, forced rhubarb hot sauce

JERUSALEM ARTICHOKE  
plum, buttermilk, roasted yeast

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LOIN OF SCOTTISH VENISON  
butternut squash, parsley, pressed potato

ROASTED COD FILLET  
bone marrow & black garlic crust, Roscoff onions, grains

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RAPESEED OIL CAKE  
beetroot, toasted hay, lemon

65/72/80 NOALYA

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CHEESE TROLLEY  
*(supplement charge of £3.50 per cheese)*

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COFFEE & INFUSIONS

Fish may contain bones. Please inform us of any allergies you may have.  
An optional service charge of 12.5% will be added to your bill.  
Vg – Vegan V – Vegetarian GF – Gluten Free