

Tasting Menu
Amuse Bouche
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Oak Smoked Rainbow Trout Pickled lemon, Beetroot, Horseradish, Apple
Dry-Aged Beef Tartare Radish, Smoked Egg Emulsion, Truffle Crisp Flatbread
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Poached North Sea Halibut Caramelised Grelot, Spring Onions, Coastal Vegetables, White Onion & Compte Puree, Mussel & Shellfish Bisque
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Wild Inverness-Shire Venison Hen of Wood Mushroom, Celeriac Puree, Pickled Blackberries, Walnuts, Red Wine Jus
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Pre-Dessert
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Valrhona Chocolate & Hazelnut Louis XV Hazelnut Ice Cream
£75 per person
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Pair your experience with wines carefully selected by our Wine Ambassador.

The Discovery Pairing - £65 per person The Devonshire Pairing - £85 per person