

Sample Tasting Menu £75 per head

TO START Crispy celeriac katsu - roasted oyster mushrooms - apple puree

FIRST COURSE Chicken liver pate - caramelised onion chutney - crispbread

SECOND COURSE Mosaic of coley - miso dipping sauce - basil aioli

THIRD COURSE Newtonmore venison - duck fat Hassleback potatoes - spiced carrots - raspberry and beetroot puree - jus

> PRE DESSERT Bramble parfait - berry compote - oat crumble

DESSERT

Dark chocolate brownie - cookie dough - lemon curd - white chocolate ice cream

3 or 5 Cheese's from the trolley £9/£12 supplement