

Amuse-bouche

Oak smoked salmon, wasabi & dill crème fraîche navette

Free range chicken, Virginia cured bacon
& chive mayonnaise navette

Honey glazed ham, Fat Cow cheese,
Arran mustard navette

Buttermilk scones, strawberry preserve, clotted cream

Chestnut sable, vanilla Chantilly, meringue

Dundee cake, crystalised almonds, candied orange

Bergamot, Greek yoghurt cheesecake, Timut pepper praline

For an extra touch of indulgence, add a glass of your
favourite Champagne.

A discretionary service charge of 12.5% will be added to your bill.

Please let us know if you have any specific dietary or allergen requirements and we shall be delighted to assist you. Please note, our dishes are not produced in an allergen-free environment.

FINGAL'S VEGETARIAN CREAM TEA 48

Amuse-bouche

Coronation chickpea & celeriac, curry spices

Egg mayonnaise & chive navette

Morangie Brie, toasted pistachio, guacamole

Buttermilk scones, strawberry preserve, clotted cream

Lemon meringue, Chantilly cream

Banana chocolate cake

Apple mousse, confit ginger

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favourite Champagne.

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allergen-free environment.

Amuse-bouche

Coronation chickpea & celeriac, curry spices navette

Tofu, cucumber relish & sweet marinated mooli navette

Crumbled feta, cranberry & sundried tomato navette

Scones, strawberry preserve

Lemon meringue, Chantilly cream

Banana chocolate cake

Apple mousse, confit ginger

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