

HOGMANAY MENU 160

Snacks

Taramasalata, radish, squid ink cracker

Duck bao bun, XO

Mushroom tartlet, parsley root, truffle

Very unusual West Coast prawn & crab cocktail

Fennel, cucumber, cocktail sauce, trout roe

Foie gras and Scottish red drumhead cabbage

Candied walnut, brioche

Gruyère & herb-crusted halibut

Sunchoke, cima di rapa, chermoula sauce

Miso-glazed Scotch beef fillet & West Coast lobster

Broccolini, sesame Choron sauce

Cheese, nuts & black truffle

Baron Bigod, filled with nuts and black truffle,
sustainable harvest salad

Steamed chocolate soufflé

Marbled chocolate and vanilla sauce, pear sorbet

Coffee & petit fours

PAIRED WINES 70

Our Sommelier Team can select wines to perfectly
match your individual courses.

Dietary requirements cannot be accommodated on the day.

Please notify us 48 hours in advance.

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