



5 Course Tasting Menu

£80pp

Wine flight available - £30pp

Our Tasting menu is not suitable for anyone with any allergies or dietary requirements or dislikes as no alterations can be made.

Menu must be taken by the whole table

Homemade bread, British butter and Canapes

Lamb cheek, fried bread, black pudding and plum chutney.

Lautarul Pinot Noir – Romania

Beer battered smoked haddock, crushed peas, curry emulsion.

Big Beltie Sauvignon Blanc - France

Haggis and pearl barley risotto, poached egg, mustard mayonnaise.

Cuma Malbec – Argentina

Pork fillet, hash brown, cranberry compote, port jus.

Preciso Primitivo - Italy

Baileys and dark chocolate truffle, stem ginger ice cream, caramel sauce.

Muscat Beaume de Venise Instans – France

Additional Course of Two cheeses from The Courtyard Dairy inc 50ml glass of port - £15.50pp