

# Seven-Course Tasting Menu

To be taken by the whole table

## Roasted White Onion Soup

with Cream Cheese, Baby Capers and Sherry Gel

## Venison Carpaccio

Salt-Cured Egg Yolk, Mixed Herbs, Aged Scottish Cheddar

#### Crab Panna Cotta

Mini Crab Salad with Caviar

# Pear and Tarragon

#### Fillet of Hake

Crispy Squid, Crushed New Potatoes, Tender Stem Broccoli, Lemon Butter

## Haggis Stuffed Chicken

Wrapped in Puff Pastry, Beetroot, Black Pudding and Peppercorn Sauce

#### Chocolate Fondant

Marinaded Cherries, Vanilla Ice Cream

### Tea or Coffee

Scottish tablet

# £ 94.95 per person

Prices are inclusive of VAT. Service is left to your own discretion. Please advise us of any allergies or dietary requirements, we can not guarantee to eliminate all allergens.