

VALENTINE'S DAY TASTING MENU

14-16 FEBRUARY 2025

Sourdough roll, seaweed butter



Jerusalem artichoke velouté, Kissabel apple, smoked pancetta, chestnuts



Fingal's whisky hot-smoked Wester Ross salmon, cucumber, herbed cream cheese, lemon



Peterhead lemon sole, smoked leek & nori, saffron potato, Shetland mussels, Champagne beurre blanc



Strathdon red deer, red cabbage, port-roasted chervil root, pommes dauphine, sauce Grand Veneur



Confit mango, coconut & vanilla white chocolate ganache



Petits fours

95 per person

PAIRED WINES

Our Sommelier Team can select wines to perfectly match your individual courses 60

We regret we cannot cater for dietaries for the tasting menu.