



**Roasted Isle of Orkney Scallop**  
*crispy bacon, peas, melted onions, shoots*  
Sauvignon Blanc, Folium, Loire Valley, France

**Wild Garlic Velouté**  
*slow cooked pheasant egg, crispy spätzle, parmesan*  
Verdejo, Pizpireta, Rueda, Spain

**Roasted Foie Gras**  
*rhubarb, ginger bread, pomegranate*  
Domaine Pinon, Vouvray Les Perruches (demi sec), Loire Valley, France

**Pan- Fried John Dory**  
*wild rice, tarragon, crab, caramelized cauliflower*  
Alvarinho, Quinta dos Espinhosos, Minho, Portugal

**Roasted Breast of Black Leg Chicken**  
*broad beans, asparagus, Jersey royals, morels*  
Pinot Noir, Domaine Martinolles, Saint Hilaire, France

**Homemade vanilla yogurt**  
*pink grapefruit, cinnamon foam*  
David Franz 'Sticky, Eden Valley, Australia

**Chocolate and orange pave**  
*muscovado crumble, orange sorbet*  
Tokaji Oremus, Noble Late Harvest, Furmint, Hungary

**7 Course Tasting Menu & Matching Wines £75**  
Please let us know if you have any food allergies or intolerances.  
A discretionary service charge of 12.5% will be added to your bill