



Olives	4
Spiced Cashews	4
Cumbrae Oyster	Each
Natural / Vinaigrette / Caviar	4 / 4 / 10
Glenturret Focaccia	5
Padrón Peppers & Whipped Roe	6. ⁵⁰
Veal Sweetbreads Dakgangjeong	18
Salt 'n Malt Fries	6
Tomnah'a Organic Leaf Salad	6



Warm Burrata, Nectarine, Courgette
Shetland Crab & Langoustine Flatbread, Sauce Choron

Spinach & Ricotta Tortellini, Girolles, Crispy Garlic
Sea Bream, White Asparagus Velouté
BBQ Lamb Shoulder, Green Beans, Hispi Cabbage
Highland Wagyu Smash Burger

Strawberry Choux, Vanilla, Macadamia
Dulcey Mousse, Cocoa Sorbet, Banana
Artisan Cheese Plate

Three Courses 70
Two Course Wine Pairing 25
Three Course Wine Pairing 35