



Olives	4
Spiced Cashews & Almonds	4
Lindisfarne 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

Rose Veal Tartare

Spinach & Ricotta Agnolotti

Sea Bream, White Asparagus Velouté

BBQ Lamb, Green Beans, Cavolo Nero

Highland Wagyu Smash Burger

Strawberry Choux, Hibiscus, Macadamia

Warm Alpaco Mousse, Blueberries, Raspberry Sorbet

Artisan Cheese Plate

Three Courses 70

Two Course Wine Pairing 25

Three Course Wine Pairing 35