

Six Course Tasting Menu

£69.00 p.p.

Pairing Wine Selection £39.00 p.p.

Amuse-bouche

Baron De Mark Gobbilard Champagne (125ml)
the perfect way to start any evening

Pressed Pork Belly and Stornoway Black Pudding
In Panko, Sweet Red Onion Puree and Rosemary Jus

Vinamar Sauvignon Blanc (125ml)

This crisp white balances the strong flavours of pork belly and black pudding

Hand Dived King Scallop
with Smoked Pancetta and Parsnip Puree & Apple

Turkey Flat Vineyards (125ml)

This aromatic white compliments the delicate flavours of Scallops

Refreshing Homemade Sorbet

Pan Roasted Venison Tenderloin
with Herb Crust,
Morello Cherry Jus, Fondant Potato and a Cauliflower Puree

Santero Malbec (250ml)

This balanced wine has a rich flavour and long finish to compliment but
not overpower your venison

Fruits of the Forest

Highland Park 12yo Single Malt Whisky (25ml)
a smooth rich fruit cake flavour, with just enough punch
to cut the sweetness of the dessert