

Sample
Dinner Menu Experience
By Garry Watson

-Canapés-

SALMON

nori spiced cracker - avocado - radish - citrus

BREADS

black garlic butter - Blackthorn salted butter

DUCK

beetroot meringue - pickled walnut - bitter leaves

SCALLOP

cauliflower - wild garlic - smoked mussel - sea herbs

BEEF

pink fir potato - girolle - bone marrow - pepper sauce

CHEESE

Arran Blue - quince - apple - truffle honey - oatcakes
£12.5 supplement

SEA BUCKTHORN

curd - shortbread - yogurt sorbet

CHOCOLATE

Rioja pear - Muscovado ice cream - cocoa nib

£95