

THE CHEF'S TABLE

EIGHT COURSES

RAW ORKNEY SCALLOP

lobster bisque, green apple, shiso dressing

POACHED CORNISH COD

smoked roe, dulse, samphire

FOSSE MEADOWS CHICKEN WING

peas, morteau sausage, lettuce, mint

GALLOWAY BEEF FILLET

red pepper ketchup, polenta, bresaola

CHEESE SELECTION

BERGAMOT CURD

olive oil jelly, basil semifreddo, lemon verbena

TOASTED ALMOND MOUSSE

blood orange compote, vanilla, milk chocolate ganache