

# Sample Tasting Menu

-Canapés-

-Warm Broth of Arbroath Smokie-  
Crispy Hen Yolk

-Breads and Whipped Butter-

-Gartmorn Farm Duck Liver Mousse-  
Bannock Crisps and Concorde Pear Preserve

-Barbequed Shetland Turbot-  
Wild Mushrooms, Celeriac, Apple and Preserved Truffle Sauce

-Rib Cap of Aberdeen Angus Beef-  
Caramelised Cauliflower, Pink Fir Potato, Bone Marrow and Red Wine Sauce

**-A Selection of Farmhouse Cheeses and Condiments-  
£12 supplement**

-East Coast Sea-Buckthorn Cream-  
Knochraich Farm Crème Fraîche Sorbet

-Michel Cluizel “Kaymbe” 72% Hot Chocolate Mousse-  
Tulameen Raspberries and Pistachio Ice Cream

£75