

MOTHERS DAY MENU

As our mothers are amongst the most important people in our lives, we have collaborated with the Essence of Harris to bring this package to all the amazing mothers out there. Each table dining with us this afternoon will be gifted a beautiful bespoke candle from our partners at Essence of Harris, have a wonderful afternoon with us.

Two Courses £55 | Three Courses £65



Natural Islay Oysters
house red wine & shallot vinaigrette
£4.7 each

STARTERS

East Neuk Crab "Lasagna"
shellfish & Champagne sauce

John Ross of Aberdeen Smoked Salmon
sour cream, avocado, tattie scone

Hand Dived Orkney Scallops
"white curry"
£10 supplement

New Season Loire Valley Asparagus
quails egg, black truffle, lovage emulsion

"Steak Tartar"
globe artichoke, katsuobushi, Oscietra Caviar



Six oysters can be supplemented as a starter upon request

M A I N S

Steamed Day Boat Halibut
oyster fritter, brown shrimp & tartare butter sauce

Red Mullet & West Coast Langoustine
fennel & saffron condiment, baby artichoke, sauce bouillabaisse

North Sea John Dory
Loire Valley white asparagus, stuffed morels, Shetland mussels

Double Agnolotti
buffalo ricotta, spring vegetables, wild garlic

Dry Aged Rib of Orkney Beef
caramelised cep, crisp potato, ox tongue, black garlic

S I D E S

Green Beans & Hazelnuts - £6 Buttered New Potatoes - £6



"P U D D I N G S"

Forced Yorkshire Rhubarb "Eclair"
sweet ricotta, stem ginger, rhubarb sorbet

Tiramisu
espresso syrup, coffee ice cream

Crepe Suzette
"all mums love it"

Tahitian Vanilla Ice Cream
fresh honey comb, olive oil, warm madeleines

I.J Mellis Three Cheese Selection
Petersyard crackers, quince, Dundee Cake
six cheese selection - £10 supplement

Please notify us of any allergies or dietary requirements | Please note, our kitchen is not free of traces of allergens.
One course priced individually at £40 | For parties of 6 or more, a discretionary 12.5% service charge will be added.