

# dinner

marinated and seared loin of tuna, isle of bute seaweed jelly,  
pickled mushrooms, pomelo, pear, brown schrimp cracker

pan-fried quail breast, crispy stuffed leg,  
pickled artichokes, artichoke crisps, toasted hazelnuts,  
hazelnut mayonnaise

isle of skye scallops, szechuan pepper scented chicken oysters,  
celeriac purée, apple, celery

steamed and lightly pickled heritage carrots, truffle goats curd,  
carrot tops, black truffle, wee three pigs farm fennel salami salad

red wine braised english snails, crisp pig's tail,  
mild garlic purée, young garlic shoots

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breast of free range chiltern duck, boudin blanc with confit of leg,  
orange jelly, young turnips, hispi cabbage, turnip purée

slow braised pork belly, scottish langoustine,  
poached pineapple, fennel purée and pollen

poached fillet of brill, white onion and cider mousse, girolles,  
chicken wafer, stuffing crumb, sea beet, orange and bay leaf dressing

rib of scottish beef, charred leek purée, roasted leeks and onions,  
crisp potato shell, potato mousse, herb emulsion

roast monkfish loin, river teign mussels, cauliflower purée,  
caramelised romanesco and cauliflower, chervil and mussel sauce

three courses £45.00 ~ cheeses as an additional course £11.50

two courses are available for £38.00 tuesdays - thursdays  
a discretionary service charge of 12.5% will be added to the bill  
please note some of the above dishes may contain traces of nuts