

Aperitif – Frozen blood orange & passionfruit gin sorbet

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Spiced parsnip soup served with olive bread

(recommended with Darnley Spiced, Fever-Tree ginger ale & orange slice)

Pickering's gin cured Scottish salmon with paprika crème fresh, and rustic oatcakes

(recommended with Pickering's Gin, Fever-Tree tonic & grapefruit slices)

Panko haggis sticks with Copper Dog whisky jus

(recommended with Copper Dog whisky, served with Fever-Tree ginger ale and orange slice)

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Goats cheese & cranberry stuffed chicken breast with crushed potatoes, charred leeks, parsley hollandaise

(recommended with Arbiekie Kirsty's Gin, Fever-Tree tonic & lemon slice)

Cod & king prawn skewers on red pepper potatoes with mango salsa

(recommended with Sipsmith VJOP with Fever-Tree tonic and lemon slice)

Sliced med rare fillet steak on a tower of sweet & purple potato, cherry tomato and green beans with chimichurri sauce

(recommended with Tanqueray No.TEN Gin, Fever-Tree tonic & grapefruit slice)

Gnocchi of sun dried tomato, with aubergine caviar and flamed rosemary buds

(recommended with Malfy Lemon Gin, Fever-Tree tonic, lemon)

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Three Scottish cheeses with oatcakes and chutney

(recommended with Whitley Neill Quince Gin served on ice)

Chocolate mouse with Scottish shortbread

(recommended with Ron Zacapa 23yr old rum, served neat)

Lemon Tart with orange sorbet

(recommended with 56 North Distillers Edition Spiced Blood Orange gin)

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Digestif - homemade fudge with mini frozen fruit daiquiri

£55 per person

Discretionary 10% service is not included

All service goes in full to our staff