



Burns Night Sample Menu

Jerusalem Artichoke Royale

Pickled trompette mushroom, chestnut, artichoke crisps

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Orkney Hand-Dived Scallop

Cauliflower mushroom, aged white balsamic, crispy chicken skin

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Pan-Fried Veal Sweetbread

Green peppercorns, fermented cabbage, sorrel

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Cotswold Venison Loin

“Neeps and tatties” whisky sauce

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Blackcurrant Chambord Sorbet

Yoghurt foam

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Cranachan

Raspberry, whisky jelly