

FHIOR

'N25' Oscietra Caviar (30g tin) with Drop Scones and 'Katy Rogers' Creme Fraiche	£105
Cumbrae Oysters with Pickled Jalapeno Granita	£3 pc
Fried Sourdough Flatbread with Smoked Isle of Wight Tomato and House Cured Guanciale	£9
Panisse with Wild Leek Mayonnaise	£6
Pitemween Crab with Salted Daikon Radish, Confit Lemon, Citrus Gel, Mint and Crab XO	£14
Wagyu Beef Tartare with "Cheeseburger Dressing", Pickled Cucumber, Scurvy Grass and Wagyu Fat Crostini	£18
Hand-dived Orkney Scallop with Pine Beurre Blanc, Kohlrabi and Scallop Roe "Sesame Toast"	£22
Confit Beetroot with Nasturtium, Buttermilk Ricotta and Smoked Emulsion	£9
St. Brides Duck Leg with Duck Ragu, Spinach, Glazed Aubergine and Duck XO	£28
North Sea Cod with Mussels, Chard, Roasted Cauliflower, Apricot Ketchup and White Wine Sauce	£26
Creamed Barley with Chanterelles, Black Garlic, Parsley and Crispy Shallot	£18
Pan Roasted Lamb with Lamb Fat Courgette, Courgette Puree, Fermented Leeks and Lamb "Stovies"	£32
"Cheese & Onion" - Lagonory Cheese Bread with Ballochmyle Brie Custard, Pickled Onions & Wild Garlic Capers	£12
'Chocolate Tree' Dark Chocolate Ganache, Gooseberry Sorbet, Meringue and Wild Rose	£10
Strawberry "Mar-Granita" - Compressed Strawberries, Strawberry Ice Cream, Mezcal Granita and Sea Salt	£8