

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 with Duck Liver Parfait and House Cured Guanciale	£5 pc
Panisse with BBQ Sauce	£6
Langoustine Roll` with Chives and Smoked Langoustine Emulsion	£7
Hand-Dived Scallop with Pine Beurre Blanc, Pickled Kohlrabi and Scallop Roe "Sesame Toast"	£22
Wagyu Beef Tartare with "Cheeseburger Dressing", Pickled Cucumber, Wood Sorrel and Wagyu Fat Crostini	£18
Confit Sea Trout with Lovage Creme Fraiche, Furikake, Celery and Apple	£15
Confit Beetroot with Nasturtium and Smoked Emulsion	£9
St. Brides Duck Breast with Duck Ragù, Hispi Cabbage, BBQ Maitake Mushroom and Duck XO	£32
North Sea Cod with Mussels, Spinach, Roasted Cauliflower, Apricot Ketchup and White Wine Sauce	£26
Creamed Barley with Chanterelles, Black Garlic, Parsley and Crispy Shallot	£18
Shh'annu Lamb Leg and Belly with Lamb Fat Courgette, Courgette Puree, Fermented Leeks and Lamb "Stovies"	£34
"Cheese & Onion" - Laganory 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

Please make us aware of any allergies at the time of ordering

A discretionary 12.5% service charge will be added to your bill