

TASTE OF THE GAME BIRD

5 Courses - £70 per person
With paired wines - £140 per person

ORKNEY SEA SCALLOP CEVICHE

Burnt apple, radish, cider vinegar

Moët & Chandon Imperial Brut, France NV

SMOKED HAM HOCK

Quails eggs, black pudding beignets, truffle mayonnaise

Kanu Chenin Blanc, Stellenbosch, South Africa, 2015

BRILL

Braised gem lettuce, cucumber, Noilly Prat, caviar

Chablis Montmains 1er Cru Simmonet-Febvre, Burgundy, France, 2015

THE GAME BIRD

Roast pigeon, parsnips, cabbage, "bullshot"

Brunello di Montalcino Abbadia Ardenga, Tuscany, Italy, 2012

LEMON MERINGUE PARFAIT

Toasted meringue, lemon gel, basil sorbet

Moncucco Moscato d'Asti, Fontanafredda, Piedmont, Italy, 2016