



DELUXE MENU

Dinner, 6 courses @ £145
Sommelier recommendation @ £75
Deluxe recommendation @ £100

Canapés

Amuse Bouche

Linguine 'Marianne' with Périgord truffles

Ceviche of Hebridean scallops & Sicilian blood oranges

Scottish langoustines, terna artichokes & Spring white truffles

Highland wagyu beef fillet, sea kale & pomme purée

Hot Vacherin and Reblochon with Alba truffle honey

Pre-dessert

*Soufflé of "carrot cake", Brillat-savarin ice-cream,
spiced pecans & butterscotch*

Petits fours

An optional 12.5% service charge will be added to your bill