

NATURAL & RAW

Isle of Barra Rock Oyster - Cooked or Natural or Dressed	£3.50 per oyster
Cured Monkfish / Chilli / Yoghurt / Smoked Eel	£12
Douglas Fir Cured Scallops / Apple / Hazelnuts	£20
Exmoor Caviar (10g) Cornish Sea Salt / Potato Blini	£45

PURE & FIRE

Roasted Sconser Scallop / Fermented Fennel / Squid Ink Dashi	£12
Loch Dunvegan Crab Custard / Horseradish / Hazelnuts	£12
Salted & Burnt Truffled Celeriac / Pear / Ash	£14
Scorched Dunvegan Langoustine / Exmoore Caviar / Oyster Mousse	£25

SEA & LOCHS

Duck Fat Confit Wester Ross Salmon / Cauliflower / Mussels	£18 / £32
Gigha Halibut / Leeks / Mushrooms / Pickled Jerusalem Artichoke	£20 / £35

ISLANDS & MOORS

Isle of Muck Partridge/Pear/ Hebridean Blue/ Dukkha	£15
Skye Red Deer / Savoy Cabbage / Jerusalem Artichoke	£20 / £35
Isle of Lewis Woodcock / Salsify / Sprouting Broccoli / Elderberries	£38

HILLS & HIGHLANDS

Soay Lamb / Black Garlic & Miso / Turnip	£32
Orbost Farm Beef / Fermented Grains / Walnut Ketchup	£34
<i>Optional Wiltshire Black Truffle</i>	£5

CROFTS & FARMS

Green Herb / Apple / Cucumber Salad	£6
Ratte Potato / Heather Smoked Butter	£6
Braised Hispi Cabbage / Wiltshire Black Truffle	£7

AGED & DAIRY

Scottish and British Cheeses / Oatcakes / Walnut & Date Loaf

£15

BARON BIGOD

Suffolk, England
Cows; Traditional Rennet;
Served With Quince
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### ELRICK LOG

South Lanarkshire, Scotland  
Goats; Soft Cheese;  
Served With Blossom Honey  
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CORRA LINN

Lanarkshire, Scotland
Ewes; Traditional Rennet;
Served With Apricot Puree
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### ST ANDREWS FARMHOUSE CHEDDAR

Fife, Scotland  
Cows; Traditional Rennet;  
Served With Cucumber Relish  
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STILTON

Derbyshire, England
Cows; Traditional Rennet;
Served With Pear & Fig Chutney

TREES & HEDGEGROWS

Apple / Miso / Doughnut / Cider Crème £14

Grand Cru 66% Chocolate / Pecan / Chestnut / Goats Curd Parfait £14

Sea Buckthorn / Carrot / Almond Cake / Meringue £14

Scottish Honey Tart / Pistachio / Lemon / Earl Grey £14