



7 Course Summer Gourmet Evening August 15th
Plus Amuse Bouche & Crossover Courses
£45pp
Optional Wine Flight - 5 Wines £30

Amuse Bouche

Chicken & Sweetcorn Tart

L'entree

Venison Tartare, Venison Fat Brioche, Black Olive & Fennel

Intermediate

Fermented Turnip, Mussel & Watercress Veloute

La Poisson

Pan Fried Orkney Diver Scallop, Miso & Brown Butter Hollandaise, Cucumber

La Viande

Juniper Salted Duck Breast, Girolle Mushroom, BBQ Shallot, Crispy Duck Leg, Gooseberry Jus

“The Crossover”

Roast Chicken Ice Cream

La Dessert

Chocolate Delice, Raspberry & Liquorice

La Fromage

French Onion Cheesecake

Petit Four

Mushroom & Chocolate

Menu is not dietary requirement adaptable*

***Minor changes can be accomodated or simply removed from the dish**

