

# MENU

## GALLERY EDITION

Including a welcome glass of Cava, soft handrolled bread & butter, 3 course menu, teas & coffees with macarons

## STARTER

Loch Awe oak smoked salmon, celeriac remoulade, capers, watercress and rye bread (gf)

Heritage tomato and Scottish buffalo mozzarella and petrified basil (gf)

X MUSE vodka and blackberry cured sea trout, crab, apple and caviar (df,gf)

Roasted baby heritage carrots, spinach houmous and roast hazelnut dressing (vg)

## MAIN

Braised beef brisket, thousand-layer potato, caramelised cauliflower purée and charred cauliflower florets (gf)

Roast breast of corn-fed chicken with vegetable Provençal in a roast plum and confit garlic sauce, basil oil and baby basil, fondant potato (gf)

Roasted cauliflower steak, caramelised cauliflower purée, crispy broccoli pieces and green herb salsa (gf, v)

Seared fillet of Shetland salmon, with mussels, saffron buttered potatoes and baby vegetables (gf)

## DESSERT

Steamed toffee & Medjool date sponge, vanilla bean caramel sauce and vanilla ice cream

Whipped rhubarb cheesecake, pickled rhubarb and crunch oat crumble

Summer fruit pavlova, vanilla whipped cream and buffalo milk ice cream (gf)

Rich chocolate brownie, macerated blackberries and coffee ice cream

# MENU

## SIGNATURE EDITION

Including a welcome glass of Cava, soft handrolled bread & butter, 3 course menu,  
teas & coffees with macarons

### STARTER

Pressé of smoked chicken, piccalilli, sourdough crisps and caper berries

Pear & walnut tart, crisp rocket and blue cheese dressing (v)

Layers of Drumbeg farm beetroot & Chevre goats cheese with apple and thyme dressing,  
toasted rye bread and pickled walnuts (v)

Whipped duck liver parfait, tearing mini-yorkshire and spiced apple chutney

### MAIN

Roast fillet of North Sea cod with thyme potato rosti, shaved fennel and citrus beurre blanc

Pan seared fillet of Shetland salmon, clam and potato chowder,  
sea vegetables and tossed greens (gf)

Slow cooked short rib of beef, topped with crispy onions, chives, horseradish potato purée,  
cavelo nero and sticky beef jus (gf)

Salt baked BBQ celeriac with roasted chestnuts, sprout tops, confit garlic  
& artichoke velouté (gf, v)

### DESSERT

Hot chocolate fondant, with crème fraîche ice cream

Deep filled lemon tart with toasted meringue spires and sharp raspberry sorbet

Jupiter ginger bread s'more, dipped in dark chocolate and chopped hazelnuts

Steamed toffee & Medjool date sponge, vanilla bean caramel sauce and vanilla ice cream

# MENU

## COLLECTOR EDITION

Including a welcome glass of Cava, soft handrolled bread & butter, 4 course menu,  
teas & coffees with macaron & a dram of whisky

### STARTER

Crayfish & red pepper ravioli with cucumber spaghetti and caviar consommé

Heather marinated venison carpaccio, truffle aioli, soft boiled quails' eggs, piccalilli and frisée lettuce (gf)

Potted kiln roasted salmon and brown shrimp with crème fraîche, pickled cucumber, and oaties (gf)

Pan seared Barra scallops, saffron risotto and oyster leaf (gf)

Asparagus mosaic, tomato fondue and baby leaf salad (gf, vg)

Intermediate of

X MUSE Vodka Sorbet or Lemon Sorbet

### MAIN

Traditional wellington of Scotch Beef with herby potato purée,  
honey glazed heritage carrots and beer gravy

Seared fillet of Turbot, braised baby vegetables, slow cooked ox tail, red wine jus split with a chive oil (gf)

6oz fillet steak with a butter braised potato fondant, grilled heritage cherry tomatoes, shallot and bone  
marrow bordelaise sauce (gf)

Yellow and green courgette cannelloni with pumpkin and pumpkin seed cream, baby herb salad (gf,v)

Loin of lamb, black pudding, thyme and truffle pommes anna, lamb, apple and apple cider sticky jus (gf)

### DESSERT

Chocolate bomb, globe of chocolate filled with white chocolate cheese cake,  
dark chocolate ganache, popping candy and salted caramel sauce

Black forest slice, layers of dark chocolate sponge, black cherries and salted dark chocolate sauce

Tonka bean crème brûlée, black pepper short bread

Steamed toffee & Medjool date sponge, vanilla bean caramel sauce and vanilla ice cream

Dark chocolate with pistachio mousse, toasted pistachios and crispy string pastry (gf)