




AUTUMN TASTING MENU SELECTION

	Chef's Amuse	
	Olive Oil Bread / Tomatoes / Peppers / Spiced Whipped Cream / Tapenade	
	Velouté / Butternut Squash / Crispy Onions / Spices	
	Crispy Fried Hand Dived Scallop / Katsu Slaw / Ginger Air	
	(V) Tempura Asparagus / Katsu Slaw / Ginger Air	
	Suckling Pig Terrine / Apple / Chili / Crackling Powder	
	(V) Tofu Terrine / Roasted Peppers / Chili / Crispy Onions	
	Norwegian Salmon Wellington / Truffle Cream / Wild Mushrooms	
	(V) Wild Mushroom Wellington / Truffle Cream / Micro Cresses	
	Shrimp Ceviche / Chili / Lime / Crispy Tortilla	
	(V) Vegan Ceviche / Cucumber / Peppers / Tomatoes / Chickpeas / Crispy Tortilla	
	Souvide Magret Duckling / Chinese Spices / Pak Choy / Sweet & Sour	
	(V) Haggis / Lentils / Vegetables / Spices / Indonesian Coconut Curry Broth	
	Scottish Beef Fillet Mignon / Bourguignon Garnish / Mushroom Toast / Truffle Mash	
	(V) Haggis / Lentils / Vegetables / Spices / Indonesian Coconut Curry Broth	
	Dark Chocolate Espuma / Cointreau / Raspberry / Gold Leaf / Orange Tuile	
	OR	
	Truffled Galician Cheese / Apple Puree / Tostados	

PRICING (PER PERSON)

WINE PAIRING			WINE PAIRING		
	3 Courses €30	€15		7 Courses €69	€35
	5 Courses €42	€25		8 Courses - Gold €79	€40
	6 Courses €55	€30		9 Courses - Platinum €89	€45
			Complimentary chauffeur driven Porsche pick up & return (Advance Booking. Terms apply.)		

Extra wine pairing glasses - 5€ per person

Please note: Tasting dishes are freshly created for you on the day. To keep food wastage low, we don't prepare vegan and vegetarian each day. Let us know in advance (24hr notices) if you are a gluten free, vegetarian or vegan so that Chef Steven can prepare these dishes individually for you.