



Kames Bay Trout

Summer roots, dashi Buerre blanc

Summer Vegetable Tartlet

Pea mousse and pickled magnolia petals

Steamed Milk Bread, chive and zaatar spices

Roasted Orkney scallop, celeriac and brown butter

Poached West Coast Cod

Smoked garlic creamed potato, prawn bisque

Salt Aged Creedy Carver Duck

Cabbage, white onion puree lemon and cumin

Peach Melba éclair

Blood peach cremeux, peach compote, vanilla cream

Peckforton Mess

*White chocolate meringue, wild strawberry, mango, crème fraiche
and lime sorbet*

Please be aware that our dishes are prepared in kitchens where nuts & gluten are present, therefore we cannot guarantee that any food is completely free from traces. Please note menu descriptions do not always display all ingredients and allergens.

A service charge of 10% will be added to your bill. Please ask your server if you would like this to be removed.