

FORAGED SET MENU

37

Add Prosecco for 6.5 per person

Bothy's Cullen Skink

Artisan Bread, Smoked Sea Salt Butter

Tempura Prawns

Pink Pickled Ginger, Spring Onion, Sesame, Teriyaki Dips

Pistachio Whipped Goats Cheese (v)

Pickled Golden Beets, Mango Salsa, Burnt Charcoal Cracker

Pickled Red & Gold Beet Salad (vg)

Baby Greens, Vegan Feta, Pumpkin Seed, Orange

6oz Flat Iron Steak Frites

28 Day Aged Steak, Watercress, Pink Peppercorn Sauce, Skinny Fries

Gressingham Duck Breast

Braised Cavolo Nero, Sweet Potato Fondant,
Charred Bok Choy, Red Wine Jus

Lemon & Rosemary Cod

Saffron, Chorizo & Potato Broth, Asparagus, Serrano Crisp

Vegan "Fish" & Triple Cooked Chips (vg)

Marinated Banana Blossom, Tartare Sauce,
Crushed Peas, Dill Pickles, Lemon

Spring Pea & King Oyster Mushroom Risotto (v)(vg available)

Asparagus, Spring Pea, Chives, Gran Kinara Shavings

Vanilla & Lemon Curd Cheesecake

Lemon Curd, Mango Salsa, Honeycomb Shard

Warm Sticky Toffee Pudding

Smoked Almond Crumb, Arran Vanilla Ice Cream

Cranachan Sundae

Raspberry Ripple Ice Cream, Torched Oats, Brandy-Soaked Raspberries,
Heather Honey

Dark Chocolate & Orange Tart (vg)

Chocolate Soil, Orange Sorbet, Tangy Lemon Balm