



ICONS

FRIDAY 11th APRIL 2025

'from the land, the sea, and the larder
celebrating ICONS of Highland gastronomy'

Beef Tartare

dry aged beef tartare - oyster emulsion - sourdough croutons - oyster leaf
from Senior Sous Chef Brian Ferguson



Asian Fishcake

asian flavoured fish cake - carrot slaw - cucumber dip
from Sous Chef Julian Bein Galvez San Pedro



Turbot

turbot - scallop mousseline - black truffle lobster bisque foam - sea herbs
infused pearls of jersey royals
from Sous Chef Steven Stewart



Ardverikie Estate Venison

venison - salt baked turnip - local chanterelle mushrooms
sauce grand veneur
from Head Chef Gerard Chouet



Textures of Chocolate

textures of chocolate - hazelnut - blood orange - tonka bean
from Pastry Chef Kevin Roy



5 COURSE MENU - £75

Please inform us of any allergies and / or dietary requirements. All prices are inclusive of VAT at the current rate.
A discretionary service charge of 10% will be added to your bill.



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Chablis

Domaine Vincent Dampt 2023, Burgundy, France



Rosa dei Frati

Ca Dei Frati, 2023, Lombardy, Italy



Bourgogne Blanc

Les Setilles, Olivier Leflaive, 2022, Burgundy, France



Amarone

Classico della Valpolicella, Cecilia Beretta, 2016, Veneto, Italy



Recioto della Valpolicella

Vivani, 2016, Italy



ADDITIONAL WINE PAIRING - £50 PER GUEST

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