Native Oysters
Traditional or Rockefeller
Each: £3

Exmoor Caviar
Cornish Salted, Acipenser Baerii, Made in England, 250g
£750

Please choose one option per course to build your set 3 course dinner menu. Additional courses and certain signature dishes are subject to supplementary charge.

Starters

Cullen skink

Roasted tomato and red pepper soup
basil pesto

Goats’ cheese tart
red onion, sun blushed tomato, basil pesto, aged balsamic

Seared scallop
crispy pork belly, pickled cauliflower, cauliflower purée

Inverawe smoked salmon
prawn and crayfish cocktail, baby gem, avocado, mango salsa

Chicken liver and foie gras parfait
toasted brioche, red onion marmalade

Confit duck, ham hock, thyme and apricot terrine
crisp bread, caramelised red onion and plum compote, roasted beetroot, balsamic dressing

Haggis, neeps and tatties
Hankey Bannister café au lait sauce

Trio of tomato
Caprese salad, gazpacho, Bloody Mary sorbet

Seafood platter (supplement £10 per person)
oak smoked lobster, crab tian, Avruga caviar, King scallop, pea and mint purée

Any of the starters can be added as an intermediate for £7.5 per person
**Intermediate**

**Sorbet** (supplement £5 per person)

- Lemon and mint
- Green apple
- Prosecco and elderflower
- Pimm’s
- Caorunn and tonic
- Champagne

**Mains**

**Braised beef cheek**
*mustard and thyme crust, caramelised shallot, root vegetables, mash potatoes, madeira sauce*

**Roast beef fillet**
*beef shin, rösti potatoes, wilted spinach, wild mushrooms, port and rosemary jus*

**Chicken forestière**
*Fondant potato, carrot, peppercorn sauce*

**Lamb cannon with gremolata**
*fondant potato, Mediterranean vegetables, marjoram and madeira jus*

**Salmon pavé**
*wilted spinach, crushed new potatoes, black olives, chive beurre blanc*

**Scrabster Halibut**
*lime and curry crushed potato, mussel saffron chive velouté*

**Aubergine, freekeh and cashew nut tagine**
*quinoa, pomegranate*

**Smoked tofu stir fry**
*pink grapefruit, avocado, soba noodles*

**Venison en croute** (supplement £10 per person)
*glazed carrots, broccoli hollandaise, pommes gastronomique, red wine and blueberry sauce*

**Langoustines à la Provençale** (supplement £10 per person)
*pilaf rice*
**Desserts**

**Pear and toffee apple crumble**  
*vanilla ice cream, butterscotch sauce*

**Seasonal fruit tart**  
*orange and passion fruit syrup, crème pâtissière, pistachio*

**Raspberry crème brûlée**  
*vanilla shortbread, citrus orange salad*

**White chocolate and rum raisin cheesecake**  
*pineapple crisp, coconut sorbet*

**Sticky toffee pudding**  
*crushed apples, tonka bean ice cream, muscovado caramel sauce*

**Raspberry cranachan**  
*Drambuie and honey ice cream*

**Black Forest pavé**  
*almond meringue, cherries, fruit coulis*

**Chocolate fondant**  
*marmalade ice cream*

**Baked Alaska**  
*coconut ice cream, mango and passionfruit sorbet, chocolate brownie*

**After dinner**

**Cheeseboard** (supplement £15 per person)  
*chef’s selection of artisan continental and Scottish cheeses*

**Petit fours** (supplement £2 per person)  
*chef’s selection of handmade chocolates*

**Archerfield Remy Martin XO experience** (supplement £20 per person)  
*a dram of Remy Martin XO with petit fours*