



## *Dinner Menu*

*Amuse*

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*Foie gras émulsion, cabernet sauvignon vinegar jelly  
agen prune, lapsang souchong, brioche*

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*Roasted Loch Ewe langoustine,  
cantaloupe melon – pine nut ajo blanco, guanciale, confit lemon*

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*Line caught halibut, pressed pork belly, bogweed, celeriac, summer truffle*

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*Gorgonzola, olive oil-rosemary cake, dukkah, eucalyptus honey*

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*Inverasdale strawberries, avocado gelato,  
“Heronscroft” honey espuma, tellicherry pepper*

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*Crème vanille, raspberry, rhubarb, campari, basil*

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*Coffee with sweet treats served in the drawing room  
(£3.50 supplement).*

*£54.00 inclusive of VAT*