



P R I V A T E  
D I N I N G

-- 85 PP

## F O R   T H E   T A B L E

GORDAL OLIVES

COMPANY BAKERY SOURDOUGH  
*Edinburgh cultured butter, Blackthorn sea salt*

---

### S T A R T E R S

DRESSED CRAB CRUMPET  
*watermelon, thai basil*

SPICY RAW BEEF  
*Anster cheddar, beef dripping toast*

HEIRLOOM BEETROOT  
*pear, pickled mustard seeds*

---

### M A I N S

HALIBUT  
*white aparagus, morels, mussel velouté*

300G TWEED VALLEY SIRLOIN  
*Koffman fries, green peppercorn sauce*

SPRING RISOTTO  
*peas, broad beans, wild garlic*

---

### D E S S E R T S

CHOCOLATE & RASPBERRY MOUSSE

COCONUT AND PINEAPPLE DELICE *banana and passion fruit sorbet*

STRAWBERRY AND PISTACHIO LAYER CAKE *strawberry and elderflower sorbet*

---

### A D D I T I O N S

SPRING SALAD  
*sherry vinaigrette, anchovy, Grana Padano -- 6*

KOFFMAN FRIES  
*Blackthorn sea salt, rosemary -- 6*

TENDERSTEM BROCCOLI  
*pickled chilli, hazelnut -- 6*

JERSEY ROYALS *mint butter -- 12*

All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill. Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu. Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. All fish, tea & coffee is locally or sustainably sourced.