





FEAST MENU

STARTERS

SALMON GRAVLAX

CURED SALMON, SEEDED RYE BREAD, RADISH & SOUR CREAM

ROAST BONE MARROW

FERMENTED SHITAKE MUSHROOMS, RED ELK & GRILLED RYE SOURDOUGH
ADD HIGHLAND PARK 12 BONE LUGER.....8

ROAST WHOLE CARROT

TAHINI YOGHURT, PARSLEY, BLACK SESAME

MAINS



BIRD: ROTISSERIE CORN FED CHICKEN, PARSLEY, SORREL,
RED GRAPES, JUS GRAS



BEAST: ROAST PORK BELLY, CAULIFLOWER CREAM,
CRISPY GREEN KALE



FISH: WHOLE GRILLED TROUT, GARLIC CHIVES,
SPRING PEAS, SOY VINAIGRETTE

PLEASE LET OUR WAIT STAFF KNOW IF YOU HAVE ANY ALLERGIES OR DIETARIES
FEATURE IS A DAILY SPECIAL AND IS SUBJECT TO AVAILABILITY

SIDES

CRISPY BROCCOLI

FISH SAUCE, ALMOND PUREE, CURED EGG YOLK

BABY POTATO

HORSERADISH, SOUR CREAM

DESSERTS

CHOCOLATE BRULEE

CHOCOLATE, SMOKED MARROW, ISLAY WHISKY,

PEATED MALT TUILE

POACHED PEAR

HAZELNUT, MEDJOL DATES, BLACKCURRANT

FEATURE:
CHECK IN WITH US
FOR DAILY FEATURES
TO ADD ON

Paying by card? The following charges apply: MasterCard Credit 1.3%, MasterCard Debit 1.1%, Visa Credit 1.4%, Visa Debit 1.2%, Amex 1.5%. Public holiday surcharge 15%.