



Spring/Summer 2012 - Soup

Broth of spring vegetables, mixed pulses and mini herb dumplings

Roasted red pepper and beef tomato veloute with basil essence

Creamed soup of peas, mint and crème fraiche

Creamy asparagus soup with parmesan shavings and truffle oil

Cauliflower veloute with sorrel

Spinach and watercress soup with nutmeg cream





Spring/Summer 2012 – Starters

Inverawe smoked salmon, baby leaf spinach and beetroot ‘cannelloni’, bloody mary bavaois, pickled celery, home rolled grissini oat sticks

Chilled asparagus, buffalo mozzarella, slither of prosciutto ham, delicate herb and flower salad, virgin olive oil

Cantaloupe and galia melons, ruby grape and pink grapefruit salsa, blackberry vinegar caramel, shaved coconuts

Pea and mint pannacotta, Italian radicchio, sugar plum tomato salsa, smoked paprika dressing

Shetland smoked salmon, lemon in muslin, milled black pepper

Chilled salad of garlic roasted peppers, charred cherry and plum tomatoes, bocconcini, basil and rocket

Smoked haddock and aubergine mille feuille, sesame bean salsa

Terrine ‘chicken caesar’, lemon barley and almond tabouleh, classic dressing

Ballotine of poached Shetland salmon, spring onion and wild garlic emulsion savoury wafer, keta caviar

Slow roast Ayrshire pork belly, sticky honey miso gravy, lavender pickled pineapple

Galette of confit mediterranean vegetables, mascarpone, pancetta, rocket leaf, pimento syrup





Vegetarian Starters

Three melons, pink grapefruits, mango and passion fruit with coconut and garden mint cream

Warmed crottin on fennel seed and tomato crostini, seared peppers, sprouting peas and walnut oil

Savoury panna cotta of parsnips, honey and salted chestnuts. Shredded spinach shining with nutmeg infused oil, little salad of granny smiths, beetroot and pecans

Beetroot and ricotta mousseline rolled in celeriac "cannelloni". Ciabatta wafer, baby rocket and fine caper Waldorf salad

Pumpkin, pickled ginger, coriander and sweet chestnut cheesecake, ruby salsa of beetroot, red cabbage and goji berries, cheese wafer and crispy leaf

Tomato and buffalo mozzarella salad with basil, parmesan, aged vinegar syrup and micro herb leaves

Ricotta and lime roulade, bitter radicchio leaf and salad of olives and artichokes

Pineapple carpaccio, coriander scented celeriac and sweet potato coleslaw, slivers of dried fruits and pickled ginger