

CHEF'S MENU

Macduff crab crumpet
Brown crab devilled egg
Gusbourne Brut, Kent, England 2020

Loch Fyne hand-dived scallop with wild garlic butter

Albarino, O Rosal, Bodegas Terras Gauda, Rias Baixas, Spain 2023

Macduff lobster tagliarini with chilli, garlic and chervil Crozes-Hermitage Blanc, Laurent Habrard, Rhône, France 2020

Shetland halibut fillet with slow cooked tomatoes and salsa verde

Chardonnay, Danbury Ridge, Essex, England 2021

Blacketyside strawberries and yoghurt sorbet

Domaine Rotier "Renaissance", Vendages Tardives, Gaillac, France 2017'



Designed to be enjoyed by the table menu 65.00pp drinks pairing 50.00pp



We are committed to serving sustainably sourced fish and shellfish from Scotland and around the British Isles. Scan the QR code for more information.

If you have a food allergy or intolerance, please let us know before ordering. Prices are in £GB and include VAT at current rate

We are proud to support the Ocean Recovery Project and invite you to support their efforts to improve oceans for future generations with a discretionary £1 donation added to your bill. For more information, please ask one of our team.