

GUSBOURNE DINNER

Monday 5th May

Macduff crab crumpet
Brown shrimp farinata
Anchovy and confit garlic toast
Blanc de Blancs Magnum 2014

Macduff lobster tagliarini with chilli, garlic and chervil

Blanc de Noir 2020

Roast Shetland halibut with fennel and violet artichoke a la grecque

Chardonnay Wild Ferment 2022

Confit pork belly with miso glazed aubergine and furikake

Pinot Meunier 2022

Rhubarb shortcake with stem ginger and orange cream





~ menu 145pp with drinks pairing included



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.