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## Sample Menu Below

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Chefs Daily Snacks

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Duck, Carrot & Hen Of The Woods\*

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Bread & Cultured Butter

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Douglas fir, Yoghurt & Riccota

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Dairy Beef and Smoked Caviar\*

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Carrot Cake P-4s

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Orkney Scallop, Horseradish & Red Cabbage

—  
Cheese

*We are unable to support requests for Vegetarian, Vegan, Fish or Dairy Free Menu or for menus changes based on dislikes. We can however support with Gluten, Seafood/Shellfish (except fish) & Nut Allergy's alongside most other allergies not mentioned as long as 72 hours notice is given. Please contact us for clarity before on allergens not mentioned before booking. Prices are inclusive of VAT at 20% and Exclusive of Service Charge at 12.5%*

*We suggest that guests contact us to discuss specific requirements prior to booking to avoid disappointment. As a fresh produce-based venue which sources ingredients locally from micro suppliers, it can be the case that fish, meat, and vegetable/fruit-based products are not the standard we would expect. As these ingredients arrive daily, it is sometimes necessary that the team must amend, adapt, or change dishes in their entirety. We appreciate this may be a frustration to find your favourite dish isn't available however, we feel that at no time should we compromise on the quality of produce.*