

GUEST CHEF NIGHT
WITH
ROBERTA HALL

Oyster, seaweed hot sauce

Chicken liver parfait & peach toast

Spenwood & Marmite milk bread

Herb gazpacho, scallop, mussels, smoked almonds

Onion custard, peas, potato, kholrabi, cheese

Baked turbot, Arbroath smokie tartare sauce

Mangalitza pork, Toulouse sausage, creamed corn, mushrooms

Strawberry & basil tart

£145 per person

This event features a set menu, and we're not able to offer alternative dishes or accommodate dietary requirements or allergies. If you have any questions or would like to check anything with the team before booking, please get in touch as we'd be happy to advise.