

TIMBERYARD

House pickles & ferments £5

Spewood gougeres & mustard mornay £10

Firth of Clyde shrimp, kelp & fermented tomato £12

Wild juniper salami £10

House sourdough & cultured butter

Smoked eel, beetroot, horseradish & cedro

Chicken liver parfait, pine, pear & duck fat toast

Delicia, hazelnut, lemon thyme & laganory

John Dory, rainbow chard, Amalfi lemon & sauce vin jaune

Guinea fowl, wild & cultivated alliums, fermented mustard

Chocolate, vanilla & preserved cherry

Fennel seed & blood orange

Three course £80