

TIMBERYARD

Cumbræ oyster & blackcurrant leaf granita £5

Razor clam & tender vegetable tempura £18

Mangalitza charcuterie £18

Umai heritage caviar (30g), potato terrine & creme fraiche £90

Half Scottish lobster, pil-pil, lemon verbena & courgettes £45

Snacks

House sourdough, cultured butter & Blackthorn salt

Pickles & ferments

Smoked Forth mackerel, larch & green strawberries

Sika & heirloom tomato tartare, lentil shoyu & camelina

A selection of vegetables from the farms

Lemon thyme, summer truffle & grilled sunflower

Red mullet

Brown butter, smoked roe & green tomato

Wood pigeon

Wild & cultivated mushrooms, blackcurrants & salted Kampot

Malwina strawberries

Elderflower & buffalo milk

Tasting £150

Paired softs £65, Paired drinks £110, Old & Rare pairing £200

A discretionary 12.5% service charge will be added to all bills. Please advise of any dietary requirements. We take every precaution to avoid cross-contamination of allergenic ingredients; however, we cannot guarantee that our food is 100% allergen-free. Game may contain shot