

A TASTE OF SCOTLAND

5 Course Tasting Menu

COURSE 01

Brown crab, Braeburn apple & mooli salad

Paired with:

Gunner, Blonde Ale, Campbell's Brewery, Peebles, Scotland

COURSE 02

Roasted scallop, sweet cicely carrot puree & puffed oats

Paired with:

One Square Gin and Fever Tree Tonic –
Pickering's at Summerhall, Edinburgh

COURSE 03

Textures of Scottish lamb, hazelnuts & capers

Paired with:

Innis & Gunn Rum Cask Finish, Ale, Edinburgh, Scotland

COURSE 04

Strathdon Blue trifle, walnut biscuit & Lochnagar grape chutney

Paired with:

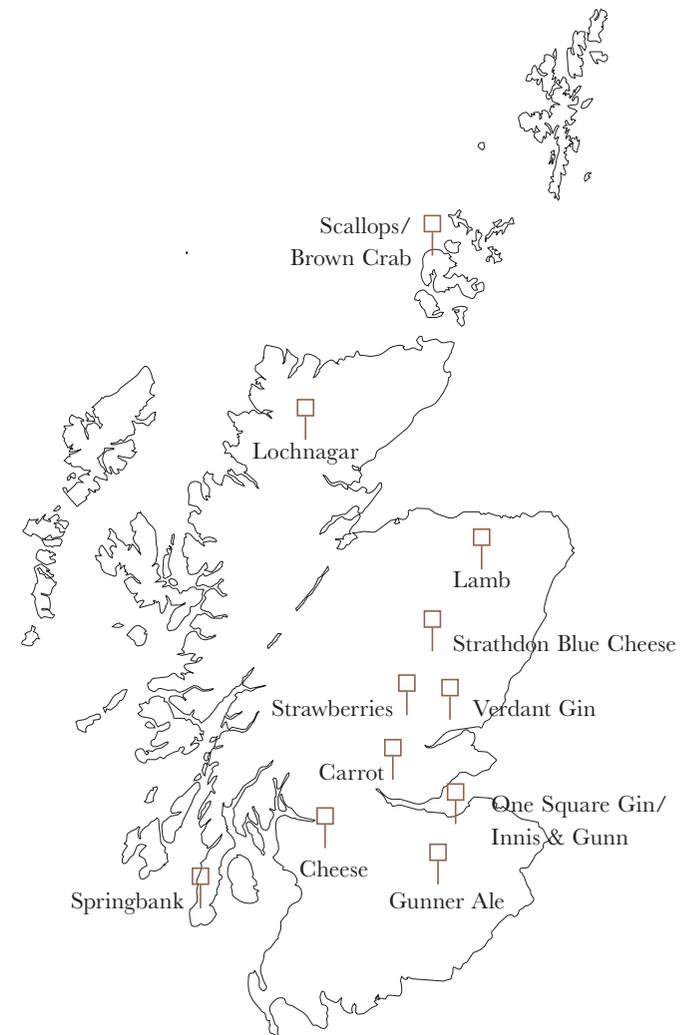
Springbank Whisky 15 yo

COURSE 05

Bruce Farm's Scottish strawberry jelly & vanilla mousse

Paired with:

One Square 76
Verdant Dry Gin, strawberry syrup, elderflower syrup,
lemon juice, topped up with prosecco.



BROWN CRAB

The brown crabs we serve are from Orkney. They can be bought throughout the year however they are best in spring/summer. During the colder weather they don't move around as much and are in less abundance. They feed on anything smaller than themselves such as mussels and other smaller crabs. Our crabs are caught by lowering baited crab pots into the sea; this allows undersized crabs and smaller females that have eggs to be returned to the sea.

SCALLOP

Our hand dived scallops in the shell are from Orkney. We buy hand dived as they are cleaner and free from sand and grit. They are also much better for the environment as scallop dredging is not ecologically friendly as this method causes damage to the seabed. Weather depending, we can get them most of the year, although August /September is when they spawn and sometimes the Roes are paler in colour and the meat can be smaller.

LAMB

The lamb we serve is slaughtered in Inverurie and bred on farms around Scotland's highlands such as Dornoch and Huntley. When classed as Lamb it's new season, usually coming to the table around May/June and lasts till around January/February. Spring Lamb is light in colour with a delicate flavour and shorter cooking times compared to mutton which is very flavoursome and tends to be deeper in colour. Mutton must be slow cooked to tenderise the meat.

STRATHDON BLUE CHEESE

Strathdon Blue was originally produced in Aberdeen at the Twin Spires. The milk comes from two dairy herds, one on the Black Isle and the other three miles west of Wick in Caithness. The cows are a mix of Friesian and Holstein. The flavour will always be a little salty, sometimes steely and hopefully long without turning to bitterness on the pallet.