



*Greimey Beggey (Canapes)*

Beef Tartare

Parmesan • Bilberry • Chive • Kombu • Cured Yolk

Arancini

Milanese • Saffron • Almond

*Blas Beg (Amise Bouche)*

Chawanmushi

Miso • Watermelon • Sunflower Seed

*Arran (Bread)*

BBQ Flatbread

Whipped Honey Butter • Pine • Juniper

*Yn Ched Vee (Starter)*

Mackerel Ceviche

Bacon • Oyster • Daikon

Or

Veal Sweetbread

Saffron Risotto • Almond • Jus Gras

*Bee Meanagh (Intermediate)*

Squid Ink Tortellini

Lobster Claw • Bouillabaisse • Kalamansi

*Yn Ard Vee (Main)*

Manx Loaghtan

Anchovy • Watercress • Courgette • Green Tomato • Cucumber

Or

BBQ Lobster Tail

Gem • Peanut • Tomato • Dashi • Soy • Red Curry Bisque

*Roish Millish (Pre-Dessert)*

Goat's Cheese Brûlée

Balsamic • Strawberry • Basil

*Millish (Dessert)*

Whipped Walnut Mousse

Fig • Purple Shiso • Bacon • Roasted Kombu Ice Cream

Or

Smoked Porter Sponge

Kahlua • Cream Cheese • Chocolate • Burnt Honey Ice Cream

*Millishyn Beggey (Petit Fours)*

Apple Crumble Tartlet

Fig Leaf Cannoli

9 COURSE TASTING MENU £85 PER GUEST

6 COURSE TASTING MENU £65 PER GUEST

WINE PAIRING AVAILABLE £30 3 WINES - £45 5 WINES

*A discretionary service charge of 12.5% has been added to your bill. Please speak to one of our team if you would like to have this removed*