DOME DINING
THE EMBER FEAST

Inspired by the flavours of the Mediterranean and Iberia, this generous feast celebrates the art of cooking over fire. Begin with a selection of small plates to share, followed by your choice of one of the flame-grilled centrepieces below, served for the whole table to enjoy. Finish with a delicious dessert to share.

FOR THE TABLE

Warm bread and salted butter

Smoked mackerel, Highland Park pâté and oatcakes

Nocellara Olives

Chorizo and grilled artichoke

FROM THE FIRE

Whole grilled monkfish

Slow-roasted and glazed pig's head

Black garlic-marinated rump cap

Additional centrepieces can be ordered and a supplement will apply

SALADS AND ACCOMPANIMENTS

Pearl cous cous salad

Mixed leaf salad with pickled shallots

Ember roasted cucumber salad

Heritage tomato salad

Grilled flatbreads

Herb and lemon dressing

CHEESE COURSE

Scottish cheese selection with accompaniments
(£10 supplement per person applies)

TO FINISH

Strawberry and cream swiss roll, Barra Farm strawberries and whipped cream
or
Tiramisu

Both served to the table for sharing

If you have any food allergens or intolerances, please inform a member of staff about your requirements.
A discretionary service charge of 10% is applied to all bills.