

SETON'S

DINING ROOM

AMUSE

Wild mushroom consommé and pine tree oil

FIRST COURSE

Smoked duck breast, lovage and grapefruit

or

Confit beetroot, caramelised walnut and lovage

SECOND COURSE

Seared Orkney scallop, cauliflower and pork crumb

or

Slow cooked leek terrine, miso and black garlic sauce

THIRD COURSE

Loin of red deer, shallot and Madeira purée, fermented blackberry and bitter leaves

or

Kohlrabi and mushroom, celeriac, truffle

FOURTH COURSE

Chocolate marquise, salted caramel, hazelnuts and coffee

or

Barra blackberries and yuzu meringue

70pp

Available Thursday - Saturday

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.

DISCOVERY