

MENU GASTRONOMIQUE

OCTOBER & NOVEMBER 2026 BY PRE-ORDER ONLY
£150.00 PER PERSON LUNCH / £190.00 PER PERSON DINNER

*** Sample Menu ***

Oeuf bijou de St Ewe poché, celeriac et mijotée d'épeautre, brioche à la truffe

Poached bijou St Ewe egg with celeriac and simmered spelt,
truffle brioche

Noix de Saint-Jacques des Orcades snackée au citron vert et maïs doux, sauce vadouvan

Seared Orkney scallop with lime and sweetcorn, vadouvan sauce

Suprême de grouse rôti en crépinette,

courge Crown Prince fondante et salsifis, sauce poivrade

Roasted grouse breast in a game farce,
Crown Prince squash fondant and salsify, poivrade sauce

Soufflé chaud au chocolat et glace vanille

Warm chocolate soufflé with vanilla ice cream

Café ou thé et mignardises

Coffee or tea and mignardises

£12.00

Price inclusive of VAT, but exclusive of a discretionary 12.5% service charge.
Prices subject to change without notice. This menu is not presented to restaurant guests on the day. By prior arrangement only, by email or online. An alternative vegetarian menu will be available on the day. Only available to guests dining in our main restaurant. The Menu Gastronomique is to be ordered by the whole table and is designed to be enjoyed as presented. Should any substitutions be requested, a discretionary charge of £35.00 will apply in each case. (Exclusions apply).
Gueridon Classic dishes cannot be added to this menu.