

TAMBURRINI & WISHART

Lunch Menu

To Start

Crispy beetroot tapioca & apple
Aged Parmesan croquettes
Asparagus Velouté

Salmon Tartare

Pickled Cucumber and crème fraiche

Or

Cajun leg and breast of Quail

Almond yogurt , bitter leaves & lemon

Sautéed Plaice fillets, mussels and mussel sauce

BBQ sprouting broccoli & purée

New season Dornoch Lamb

Crispy fritters, smoked carrots, aubergine & miso purée

Chocolate Caramel crème brûlée

Passion fruit curd

Or

Iced Whisky Mousse, Vanilla gelato

Spiced syrup, sable Breton & lime meringue

A selection of Seasonal Artisan Cheeses

£15 supplement

Speciality tea / coffee with petit fours

£45 per person
£24 matching wines

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish.

All prices are inclusive of V.A.T. A discretionary service charge of 10% has been added to your bill.