

# QUAYSIDE

BAR AND GRILL

## TASTING MENU

6 courses with cocktail pairings | £119 per person

### NIBBLES

Chef's choice of nibbles served on arrival

paired with **Prickly Bramble** - Quayside Prickly Pink Gin, bramble & lemon

### LAND

#### Peppered Beef Carpaccio

Parmesan Reggiano, balsamic pickle shallots & oak smoked Maldon salt

paired with **Lady of the Law** - Cranachan, Chambord & balsamic

### SEA

#### Hand Dived Orkney Scallops

roast garlic & lemon butter sauce

paired with **North Sea Fizz** - Lemon Cream, lemon, salt & fizz

### FIELD

#### Pea & Mint Velouté

chive crème fraîche, quail's egg & fresh peas

paired with **The Herb Patch** - Prickly Gin, garden herbs & lime

### LAND

#### Slow Roasted Fennel Infused Pork Belly

cauliflower purée, caramelised Royal Gala apple sauce & vermouth jus

paired with **Amber Gale** - Clootie, ginger & lime

### SEA

#### Grilled Scottish Salmon

parmentier potatoes & asparagus with a mustard & tarragon sauce

paired with **Lemon Tart** - Lemon Cream, lemon curd, apple & lime

### FIELD

#### Cranachan

raspberries, toasted Scottish oats, Glenfiddich syrup, raspberry sorbet,

whipped cream infused with Scottish heather honey

paired with **Orchard Dram** - Honeyberry, Johnnie Walker Red Label & orange



From the land, sea & field

72-hour advance booking required. Dietary requirements accommodated with prior notice. Available for parties of 8-12 guests. Full payment required in advance. No refunds for cancellations made less than 48 hours before the event.