



Marcello Tully
7 Course Tasting Menu

Sweet & Salt corn
Soupçon

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Seared west coast scallops,
rich seafood sauce

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Marcello's Special

Shetland hake,
lime & coconut sauce

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Warm crab mousse, cured salmon,
rich seafood sauce

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Aberdeen Angus beef,
Strathdon blue & celeriac, rich brandy sauce

Or

Fillet of sea trout,
salt baked beetroot, citrus, vegetable couscous

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Chargrilled goats' cheese,
sweet balsamic & fig relish

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Caramelised orange crème,
yoghurt sorbet

Coffee and petits fours
served in the drawing rooms

Dinner Menu - £95.00 per person

*Whilst we do all we can to accommodate guests with food allergies, we are unable to guarantee that dishes will be completely allergen-free.
Allergen information is available on request.*