

Seasons View

@ THE FOUR SEASONS

Chef's Selection Menu

(Reservations Essential)

2 Course £35-00 or 3 Course £42-50

Japanese Milk Bread

Bacon Salt, Tamarin Butter

BBQ Roasted Onion

Onion Broth, Wild Garlic Pesto, Strathearn Cheese

Old Fashion Loch Etive Trout

Whisky Trout Roe, Candy Rind, Dashi Mayonnaise, Orange & Fennel,

Highland Wagyu Beef Cheek

Gochujang Pickled Beetroot, Chickpea Cracker, Fermented Mustard, Charcoal Emulsion

Pan Fried Duck Breast

Wild Mushroom, Salt Baked Mouli, Black Garlic, Mirin, Duck Fat Waffle, Liver Parfait

Perthshire Lamb Rump

Lamb Belly Pomme Anna, Braised Baby Gem, Samphire, Garden Pea

BBQ Roast Cod

Chickpea Tagine, Puffed Skin, Watercress Emulsion, Tomato Ponzu, Heritage Tomato

Sides (£4-00 each)

Herb Roasted New Potatoes

Roasted in Rosemary & Thyme Butter

Seasonal Vegetable Selection

Dressed in Herb Oil

Banana

Bitter Chocolate, Local Honey, Toasted Marshmallow

Strawberry

Moroccan Mint Ice Cream, Aged Balsamic, Strawberry Consommé

Apple & Walnut Cake

Scottish Cheese, Pickled Grape, Shaved Summer Truffle

Coffee and Petit Fours included