

THE TAYBERRY

START

Scottish Crab

Shetland Mussels, Apple, Red Pepper, Crispy Potato

Wood Pigeon

Pear, Parsnip Purée Hazelnut, 100% Bitter Chocolate

Golden Cross Goats Cheese

Agnolotti, Lovage & Pea Velouté, Leek, Celery, Parsley

MAIN

Anise Cured Coley

Chorizo Jam, Asparagus, Courgette, Squid, Micro Basil

'Forfar Market' Lamb

Sprouting Broccoli, Parmesan Polenta, Tapenade, Chickpea, Garden Mint

Globe Artichokes

Walnut Gnocchi, Cauliflower, Wee Comrie Cheese, Braised Lettuce, Sauce Barigoule

CHEESE

Lady Mary's Bairn by Strathearn Cheese Co.

Truffle Infused Honeycomb, Fig Compote, Iced Grapes

DESSERT

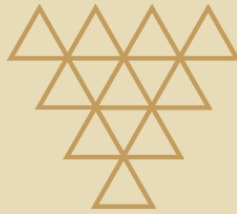
Sea Buckthorn Curd

Apple Jelly, Lemon Meringue, Buckthorn & Apple Sorbet

Callebaut Chocolate Delice

Praline Crème Diplomat, Filo, Tayberry Sorbet

3 COURSE MENU £45
ACCOMPANYING WINE FLIGHT £30



THE TAYBERRY
VEGETARIAN

Globe Artichokes

Walnut Gnocchi, Cauliflower, Wee Comrie Cheese, Braised Lettuce, Sauce Barigoule



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Golden Cross Goats Cheese

Agnolotti, Lovage & Pea Velouté, Leek, Celery, Parsley



THE TAYBERRY

Roasted Baby Parsnip

Pear & Hazelnut Vinaigrette, 100% Dark Chocolate



THE TAYBERRY

Vegetarian Haggis Wellington

Sprouting Broccoli, British Asparagus, Parmesan



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Lady Mary's Bairn by Strathearn Cheese Co.

Truffle Infused Honeycomb, Fig Compote, Iced Grapes

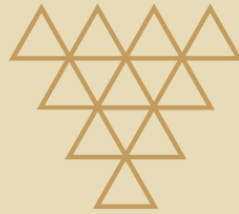


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Callebaut Chocolate Delice

Praline Crème Diplomat, Filo, Tayberry Sorbet

3 COURSE MENU £45
6 COURSE TASTING MENU £69



THE TAYBERRY

TASTING MENUS

Chef's Surprise Tasting Menus are a celebration of the seasons and showcase our Chef's philosophy - "It's all about taste!"

The 6 Course Tasting Menu Presents

Canapé, Amuse Bouche, Starter, Fish Course, Main, Cheese, and Dessert
£69



THE TAYBERRY

Created by our Chef Adam Newth and his kitchen team, the Surprise Tasting Menu is a journey through Scotland's unique seasonal larder

Must be taken by the entire party and guests should allow at least 2 hours to enjoy the full experience. Should you have any food allergies or specific preferences, please let us know.

Vegetarian Surprise 6 Course Tasting Menu available upon request

Wine Pairings

Together, The Tayberry Team and Liberty Wines have crafted a perfect wine pairing to complement each course of our tasting menu. This includes a first sparkling drink followed by a different wine with each course and finishes with one of our exclusive liqueurs.

ACCOMPANYING WINE FLIGHT £45