

THE TAYBERRY

START

Scottish Crab & Cured Salmon Tian

Shetland Mussels, Red Pepper Gazpacho, Dill Infused Apple

Confit Duck Bon Bon

Celeriac & Cauliflower Velouté, Celeriac Remoulade, Arran Mustard, Truffle

BBQ 'Line Caught' Mackerel

Beetroot, Smoked Bacon, Tomato, Horseradish Mousse

MAIN

Anise Cured Coley

Chorizo Jam, Asparagus, Courgette, Squid, Basil

'Forfar Market' Lamb

Tapenade, Sprouting Broccoli, Garden Mint, Couscous Vierge

Slow Cooked Short Rib of Scotch Beef

Confit Garlic & Isla Mull Cheddar Risotto, Baby Onions, Rocket Pesto

CHEESE

Lady Mary's 'Truffle' Bairn by Strathearn Cheese Co.

Truffle Infused Honeycomb, Fig Compote, Iced Grapes

DESSERT

Sea Buckthorn Curd

Apple Jelly, Lemon Meringue, Buckthorn & Apple Sorbet

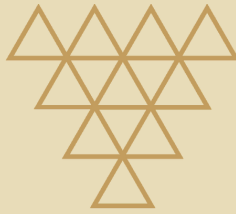
Callebaut Chocolate Delice

Praline Crème Diplomat, Filo, Tayberry Sorbet

2 COURSE £35

3 COURSE £45

ACCOMPANYING WINE FLIGHT £30



THE TAYBERRY

MARKET LUNCH MENU

Chef's Market Menu changes sporadically, depending on what is available to us

The 3 Course Market Lunch Menu

Starter, Main Course, Dessert

£30



THE TAYBERRY

Market Lunch Sample Menu

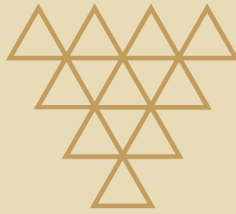
Ham hock Terrine, Picolilli and Truffle Dressed Leaves

Pan Fried Gurnard, Smoked Pancetta Mash, Crab & Butternut Squash Cream

Tonka Crème Brûlée, Vanilla Sable Biscuit



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TASTING MENU

Chef's Tasting Menu is a celebration of the seasons and showcase 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

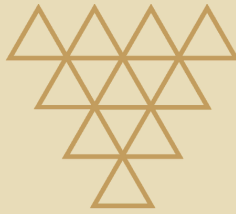
Created by Chef Adam Newth and his kitchen team, the Tasting Menu is a journey through Scotland's unique seasonal larder.

Please allow at least 2 hours to enjoy the experience. Should you have any food allergies or specific preferences, please let us know.

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



THE TAYBERRY
VEGETARIAN

Beetroot & Heritage Tomato Salad
Baby Herbs, Horseradish & Crowdie Mousse



THE TAYBERRY

Celeriac & Cauliflower Velouté
Roasted Hazelnuts and Truffle



THE TAYBERRY

Confit Garlic and Mull Cheddar Risotto
Baby Onions, Rocket Pesto, Spring Onion



THE TAYBERRY

Vegetarian Haggis Wellington
Creamed Potato, Asparagus, Tender Stem Broccoli



THE TAYBERRY

Lady Mary's 'Truffle' Bairn by Strathearn Cheese Co.
Truffle Infused Honeycomb, Fig Compote, Iced Grapes



THE TAYBERRY

Sea Buckthorn Curd
Apple Jelly, Lemon Meringue, Buckthorn & Apple Sorbet

2 COURSE £35
3 COURSE £45
6 COURSE TASTING MENU £69