

FINGAL'S CREAM TEA 48

Amuse-bouche

Honey glazed ham, Arran mustard & Fat Cow cheese navette

John Ross smoked salmon, dill & wasabi crème fraîche navette

Roast beef, pickled Chinese leaf & red onion navette

Buttermilk scones, strawberry preserve, clotted cream

Valrhona chocolate & raspberry gâteau

Strawberry & white chocolate Chantilly shortbread

Apricot frangipane tart, rosemary cream

Perthshire strawberries, vanilla cream

Supplement 7

For an extra touch of indulgence, add a glass of your favourite Champagne.

A discretionary service charge of 12.5% will be added to your bill.

Please let us know if you have any specific dietary or allergen requirements and we shall be delighted to assist you. Please note, our dishes are not produced in an allergen-free environment.

FINGAL'S VEGETARIAN CREAM TEA 48

Amuse-bouche

Coronation chickpea & celeriac, curry spices navette

Egg mayonnaise & chive navette

Morangie Brie, toasted pistachio, guacamole navette

Buttermilk scones, strawberry preserve, clotted cream

Lemon meringue, Chantilly cream

Banana chocolate cake

Apple mousse, confit ginger

For an extra touch of indulgence, add a glass of your
favourite Champagne.

A discretionary service charge of 12.5% will be added to your bill.

Please note, our dishes are not produced in an
allergen-free environment.

FINGAL'S PLANT-BASED CREAM TEA 48

Amuse-bouche

Coronation chickpea & celeriac, curry spices navette

Tofu, cucumber relish & sweet marinated mooli navette

Crumbled feta, guacamole & pickled spring cabbage navette

Scones, strawberry preserve

Lemon meringue, Chantilly cream

Banana chocolate cake

Apple mousse, confit ginger

For an extra touch of indulgence, add a glass of your favourite Champagne.

A discretionary service charge of 12.5% will be added to your bill.

Please note, our dishes are not produced in an allergen-free environment.