

Table d'Hôte

Head Chef, Scott Paton



Caviar, Lobster, Consommé
(minimum 2 people £50pp)

CHICKEN LIVER
px,
brioche

DUCK
terrines,
apricot

TOMATO
saffron,
anise

SCALLOP
citrus,
green chilli

CRAB
curry,
mango

TURBOT
clams,
vanilla

CARROT
chamomile,
mustard

SQUAB
blackcurrant,
beetroot

HIGHLAND WAGYU
summer beans,
truffle
(supplement £10)

LAMB
merguez,
date

SOLE
langoustine,
sorrel

ROSCOFF ONION
kohlrabi,
sage

CHOCOLATE
miso,
sesame

RASPBERRY
peach,
vanilla

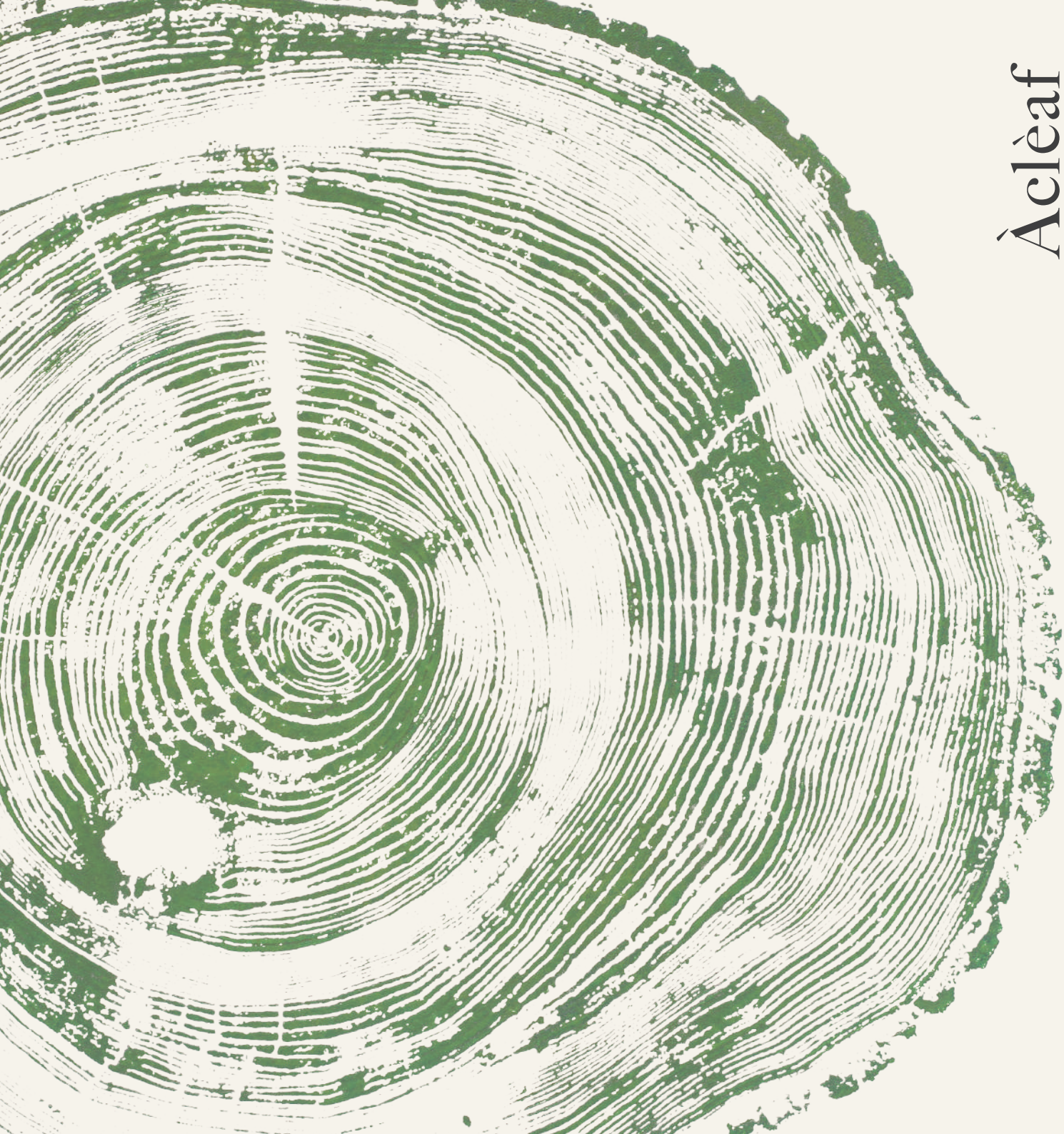
DUCK EGG
cherry,
pistachio

COCONUT
mango,
yuzu

Cheese
(minimum 2 people £16pp)

FOUR COURSES
£120 pp

Dishes may contain traces of nuts, please make restaurant staff aware of any allergies. A discretionary 10% service charge will be applied to your bill.
@AcleafRestaurant | @ScottPaton



Àcléaf