

Spring Menu

Head Chef, Scott Paton



CRAB
curry,
mango

CREMET
brassicas,
lemon

CAVIAR
scallop,
walnut
(supplement £20)

IBERICO
terrine,
almond

VEAL
asparagus,
morel

BREAM
bouillabaisse,
saffron

JERUSALEM
ARTICHOKE
hazelnut,
chive

“HEN”
of the woods,
guinea

HIGHLAND WAGYU
beetroot,
pepper
(whole table only
£25 supplement pp)

LAMB
Moroccan
spices,
preserved
lemon

TURBOT
yuzu,
green chilli

RED PEPPER
heritage tomato,
olive

COCONUT
mango,
yuzu

CHOCOLATE
sesame,
caramel

APRICOT
elderflower,
honey

DUCK EGG
raspberry,
lychee

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.
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