Roots of our cuisine

Head Chef, Scott Paton

At Àclèaf we have dedicated our craft to heritage flavours deep rooted in a sympathetic and restrained style.

I invite you to share in our latest evolution, as my team and I show you, our guests, a true expression of time and place through world class ingredients and hyper seasonal produce. To underpin our perpetual ethos of; *"Truth with elegance"*

WHOLE TABLE ONLY

£200 pp

OPTIONAL CHEESE COURSE £20 pp

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. A discretionary 10% service charge will be applied to your bill.

@AcleafRestaurant | @ScottiPaton