

# Seasons View

@ THE FOUR SEASONS

## Chef's Selection Menu

(Reservations Essential)

2 Course £35-00 or 3 Course £42-50

### Japanese Milk Bread

Bacon Salt, Tamarin Butter

### BBQ Roasted Onion

Onion Broth, Wild Garlic Pesto, Strathearn Cheese

### Old Fashion Loch Etive Trout

Whisky Trout Roe, Candy Rind, Dashi Mayonnaise, Orange & Fennel,

### Highland Wagyu Beef Cheek

Gochujang Pickled Beetroot, Chickpea Cracker, Fermented Mustard, Charcoal Emulsion

### Pan Fried Duck Breast

Wild Mushroom, Salt Baked Mouli, Black Garlic, Mirin, Duck Fat Waffle, Liver Parfait

### Perthshire Lamb Rump

Lamb Belly Pomme Anna, Braised Baby Gem, Samphire, Garden Pea

### BBQ Roast Cod

Chickpea Tagine, Puffed Skin, Watercress Emulsion, Tomato Ponzu, Heritage Tomato

### Sides (£4-00 each)

#### Herb Roasted New Potatoes

Roasted in Rosemary & Thyme Butter

#### Seasonal Vegetable Selection

Dressed in Herb Oil

### Banana

Bitter Chocolate, Local Honey, Toasted Marshmallow

### Strawberry

Moroccan Mint Ice Cream, Aged Balsamic, Strawberry Consommé

### Apple & Walnut Cake

Scottish Cheese, Pickled Grape, Shaved Summer Truffle

### Coffee and Petit Fours included