

The Glasgowist Tasting Menu

6 course tasting menu - £60
with drink pairings - £85

29/06/21

CANAPÉ

Mushroom, asparagus and quail egg tartlet

FISH AND CHIPS

Breaded plaice, salt and vinegar beef fat chips, nori tartar sauce

The Barr (cocktail)

Glenlivet whisky, Grand Marnier, apricot jam, lemon juice, orange bitters, egg white - shaken and poured over ice and a small top-up of Barr's Irn Bru

PIGEON, BEETROOT, ORANGE

Roast wood pigeon breast, salt-baked beetroot, burnt orange vinaigrette

Estrella Inedit (beer)

SARDINE, FENNEL, TOMATO VINAIGRETTE

Grilled sardine fillet, saffron braised fennel, sardine and tomato vinaigrette

Ultimate Provence, Côtes De Provence (rosé wine)

LAMB, APRICOT, DUKKHA

Roast lamb cannon, harissa braised lamb pastilla, grilled apricot, dukkha

Lágrimas de Graciano Rioja 2018 (red wine)

STRAWBERRY, ELDERFLOWER, LEMON

Lemon mousse, compressed strawberries, elderflower syrup

Strawberry fields negroni (cocktail)

TRUFFLE HONEY CHEESECAKE

Baked cheesecake flavoured with truffle honey, honeycomb

Valdivieso Eclat Botrytis Semillon (dessert wine)

PETIT FOURS

White chocolate and pistachio fudge / Dark chocolate and ginger fudge

