

THE NEWPORT

5 Course

Chicken Bau

Treacle baked carrot

Artichoke, crowdie & ash

Smokie, leek & egg

Heritage Tomatoes

White crab, avocado & basil

Scrabster Halibut

Scorched cippolini onion, grelot & onion seeds

Pigorm Farm Lamb

Greengage, courgette & crispy tongue

West Friarton Strawberry

Crowdie, lavender & almond

£50 per person

£40 matching drinks flight



www.thenewportrestaurant.co.uk

THE NEWPORT

8 Course

Chicken Bau

Treacle baked carrot

Artichoke, crowdie & ash

Smokie, leek & egg

Heritage Tomatoes

White crab, avocado & basil

Baked Potato

Smoked lardo, Anster cheese & black garlic

Scrabster Halibut

Scorched onion, grelot & onion seeds

Carnoustie Pork Belly

Violet artichoke, broad beans & cider

Pigorm Farm Lamb

Greengage, courgette & crispy tongue

BBQ Peach

Yoghurt, caramel & pistachio

West Friarton Strawberry

Crowdie, lavender & almond



