

THE NEWPORT

Graduation Menu

5 Course Tasting Menu - £ 50

Matching Wine Flight - £40

Chicken Bau

Treacle baked carrot

Artichoke, crowdie & ash

Smoky, leek & egg

Heritage Tomatoes

White crab, avocado & basil

Scrabster Halibut

Scorched onion, grelot & onion seeds

Pigorm Farm Lamb

Greengage, courgette & crispy tongue

West Friarton Strawberry

Crowdie, lavender & almond

Some dishes can be adapted to suit dietary requirements.
Details of allergen content are available upon request from your server

8 Course Tasting Menu -£ 70

Matching Wine Flight - £ 60

Chicken Bau

Treacle baked carrot

Artichoke, crowdie & ash

Smoky, 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

