

argile

Sample menu

Islay native oyster

Roasted garlic cream; ginger and matcha velouté

Sturia Oscietra caviar

Hazelnut praliné and cauliflower pannacotta

Scallop cured in rhubarb juice

Brown butter emulsion, shiso oil and buttermilk granita

Confit Charlotte potato

Smoked eel butter, marinated trout roe and wild garlic

Wild gilthead bream

Vadovnan curry sauce, asparagus and crustacean oil

Roe deer loin BBQ'd in kelp

Compression of red cabbage and apple; fermented blueberry

Sake lees cream

Caramelised Jerusalem artichoke and maple kombucha

Valrhona chocolate "namelaka"

Black sesame financier, sheep's yoghurt and sea-buckthorn hot sauce

Allergen information is available upon request.

Service is included, tips are not accepted.

www.argilerestaurant.co.uk | [@argilerestaurant](https://twitter.com/argilerestaurant)