



Starters

Cullen Skink (GF)

Traditional Scottish fish soup with smoked haddock, fish stock, leeks, potatoes & cream

Trout & Crab Tian (GF)

Tian of crab & smoked trout, avocado & apple, saffron & lime mayo

Braised Ox Cheek (GF)

Braised ox cheek, cauliflower puree, roast cauliflower florets, Arran mustard jus

Beetroot & Fig (V, GF)

Salt baked beetroot, roast fig, baby goat's cheese, toasted hazelnuts, caper dressing (can be made vegan upon request)

Mains

Highland Venison (GF)

Saddle of venison, spiced cabbage, roast root gratin, celeriac puree & gin flavoured jus

West Coast Halibut (GF)

Pan fried fillet of west coast halibut wrapped in smoked salmon & spinach, mussel & dill risotto, shellfish & tomato sauce, salsa verde

Roast Chicken

Chicken stuffed with Macsween haggis, fondant potato, haggis bon bon, red wine jus & cream sauce

Roast Harissa Cauliflower (Vg, GF)

Roast harissa cauliflower, braised red cabbage, cauliflower puree, pomegranate & toasted almond dressing

A discretionary 10% service charge will be applied to tables of 5 and more



Dessert

Dark Chocolate Tart

Baked dark chocolate tart, strawberry & gin compote, clotted cream ice-cream

Trio of Ice-creams

Brandy Basket with trio of home-made ice-creams. Ask server for today's flavours

Plum & Pear (Vg)

Filo basket of roasted plums & pears, cinnamon oat crumble, chilli caramel syrup

Coffee Meringue (GF)

Coffee meringue, brandy ice-cream, chocolate sauce & sugared walnuts

Coffee & Petits Fours £6.50

GF – Gluten Free

V – Vegetarian

Vg – Vegan

Most dishes can be modified to suit GF diners.

Please let us know of any food allergies or dietary requirements so that we can tailor our dishes accordingly.

A discretionary 10% service charge will be applied to tables of 5 and above.