



Aperitive

£

Gordal Olives

5

Starters

Soup of the Day (GF, Vg)

Ask for today's freshly made soup

9

Cullen Skink (GF)

Traditional fish soup of smoked haddock, leeks, potatoes & cream

13

Sole & Crab Paupiette

Grilled courgette, lobster bisque, tempura samphire, dill oil

15

Seared West Coast Scallops

Charles Macleod Stornoway black pudding, crispy Parma ham, smoked haddock cream
available as main course

18

34

Cured Wild Venison Tartare

Baby capers, cornichons, crispy egg yolk, smoked red pepper emulsion,
olive oil & rosemary cracker

16

Melon & Feta Salad (GF, Vg)

Compressed watermelon & feta salad, cherry balsamic reduction,
toasted pine nuts, pickled cucumber, shallots & micro basil

12

Mains

Wild Highland Venison

Saddle of venison, Macsween haggis, braised turnip, pomme puree,
Charred tenderstem brocccoli, whisky & pearl onion jus

37

Scotch Beef Fillet

7oz fillet, shallot & thyme potato terrine, wild musroom duxelles crostini,
whipped chicken liver & truffle parfait, port jus, fresh truffle

45

Miso & Maple Glazed Halibut & Prawns

Glazed fillet of halibut, onion dukkah crumb, pan fried king prawns,
flash fried veg & potatoes, spiced sweet potato & coconut velouté

40

Monkfish & Scallops

Serrano wrapped monkfish, pan fried scallops, crispy gnocchi, keta,
garden peas & spinach, guanciale, pea cream

38

Coq Au Vin (GF)

Brined & roasted chicken supreme, Boursin mash, charred Camelot shallots,
pancetta shards, mushroom & Burgundy jus

30

Sides

Triple cooked chips (Vg)

£6.50

Tenderstem broccoli & soy caramel (Vg)

£6.50

Dauphinoise potatoes (GF, V)

£6.50

Creamed Savoy cabbage & bacon (GF)

£6.50

Honey roast carrots & toasted almonds (GF, V) £6.50



Desserts	£
Crème Brulée (V) Classic crème brulée, rum baba, fresh berries	12
Tira'Mac'Su (V) Glavya & Arran Gold infused Tiramisu, morello cherry ice cream	12
White Chocolate & Lemon Meringue (V) White chocolate & Lemon meringue nest, lemon curd, feuilletine crumb	12
Chocolate & Almond Cheesecake (V) Chocolate & almond cheesecake, caramel ice cream, amaretto & caramel sauce	12
Poached Pear (GF, Vg) Saffron poached pear, gluten-free granola, black sambuca & plum compote	12
The Buttery's Grand Dessert All the above on a grand sharing platter! <i>(Ideal for sharing)</i>	48
Trio of Ice-creams (V) Brandy Basket with trio of home-made ice-creams <i>Ask for today's flavours</i>	10
Selection of I.J. Mellis Cheeses (V) Arran oatcakes, homemade chutney <i>(GF oatcakes available)</i>	17
Tea/Coffee & Petits Fours	6.50

GF – Gluten Free V – Vegetarian Vg – Vegan

Seperate Vegetarian/Vegan menu available on request

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.

Out of respect for other diners, please keep your mobile on silent and refrain from using in the dining room