



Starters

Red Pepper & Tomato soup *(GF, Vg)*

Roast red pepper & tomato soup, basil pesto

Whisky Salmon Gravlax *(GF)*

Whisky glazed salmon gravlax, fennel seeds & pink peppercorns, dill, orange, beetroot & fennel salad

Braised Beef Brisket

Braised beef brisket, BBQ glaze, hazelnut crumb, porcini duxelles, shallot rings, tarragon jus

Melon & Feta Salad *(GF, Vg)*

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

Mains

Wild Highland Venison

Saddle of Venison, Macsween haggis, braised turnip, pomme puree, whisky & pearl onion jus

Chicken Supreme *(GF)*

Supreme of chicken, gremolata risotto, roast cherry tomatoes, romesco dressing

Miso & Maple Glazed Halibut

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

Veggie Haggis *(V)*

Vegetarian haggis, sauteed garlic & spinach baby potatoes, honey roast carrots, Arran mustard cream
(Vg upon request)

Desserts

Crème Brulée *(V)*

Classic crème brulée, rum baba, fresh berries

Chocolate & Almond Cheesecake *(V)*

Chocolate & almond cheesecake, caramel ice cream, amaretto & caramel sauce

Poached Pear *(GF, Vg)*

Saffron poached pear, gluten-free granola, black sambuca & plum compote

Trio of Ice-creams *(V)*

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

(GF) – Gluten Free (V) – Vegetarian (Vg) – Vegan

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

