



## Aperitive

£

### Gordal Olives

5

## Starters

### Soup of the Day (Vg, GF)

Ask for today's freshly made soup

10

### Cullen Skink (GF)

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

13

### Smoked Trout & Asparagus

Hot smoked Tobermory trout, duo of asparagus, crispy poched egg, rose harissa hollandaise

15

### Soya Glazed Scallops

Chargrilled king oyster mushroom, sweetcorn fritter, spiced cashews, satay sauce  
available as main course

18

37

### Lemon & Artichoke Porchetta (GF)

rocket, parmesan, chimichurri

14

### Scottish Buffalo Mozzarella Salad (V)

Heirloom tomato & Scottish buffalo mozzarella, sourdough wafers, smoked garlic & balsamic dressing

12

## Mains

### Wild Highland Venison Loin (GF)

Potato rosti, braised carrot, spring onion spelt grain risotto, celeriac & vanilla puree, juniper jus

38

### 7oz Scotch Beef Fillet

Wild mushroom & spinach vol-au-vent, herb & Parma ham terrine, onion puree, Bourguignon sauce

48

### Cajun Spiced Halibut & Tempura Scallop

whipped avocado & cream cheese, coconut & coriander rice, roast pepper & corn salsa

45

### Rolled Sole (GF)

Rolled fillets of sole, stuffed with spinach and smoked salmon, courgette, garden pea & tomato tartlet, cray fish, lobster bisque

38

### Duo of Roast Chicken

Roast chicken breast, bacon & maple crumb, sausage & apricot stuffed roast chicken thigh, fondant potato, Stornoway black pudding bon bon, tarragon jus

30

### Sides

Triple cooked chips (Vg)

£6.50 Asparagus & rose harissa hollandaise (GF) £6.50

Dauphinoise potatoes (GF, V)

£6.50 Creamed Savoy cabbage & bacon (GF) £6.50

Honey-roast carrots & parsnips (GF, V) £6.50

Please let us know of any food allergies or dietary requirements



<b>Desserts</b>	<b>£</b>
<b>Crème Brulée (V)</b> Classic crème brulée, toasted honeyed pear bannock	12
<b>Whisky Baba (V)</b> Whisky baba, marmalade glaze, orange peel Chantilly cream, brown sugar parfait, whisky caramel	12
<b>Yuzu Posset (V)</b> Yuzu posset, Amarena cherries, pâte sablée, almond praline	12
<b>Strawberry &amp; Elderflower Cheesecake (V)</b> Baked strawberry & elderflower cheesecake, honeycomb ice cream	12
<b>Coconut Italian Meringue (V)</b> Coconut infused Italian meringue, coconut ice cream, puff pastry, dark chocolate sauce	12
<b>The Buttery Grand Dessert</b> All of the above on a grand sharing platter! <i>Ideal for sharing</i>	48
<b>Trio of Ice Creams (V)</b> A brandy basket served with a selection of three homemade ice creams <i>Ask for today's flavours</i>	10
<b>Selection of I.J. Mellis Cheeses (V)</b> Arran oatcakes, homemade chutney <i>GF oatcakes available</i>	17
<b>Tea/Coffee &amp; Petit Fours</b>	6.50

**GF – Gluten Free V – Vegetarian Vg – Vegan**

**Separate 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 taking calls in the dining room**