Starters

Aperitive – **Gordal Olives** £5

Scotch Broth £10
Mixed veg Scotch broth, haggis bon bon

Cullen Skink (GF) £13
Traditional fish soup of smoked haddock, leeks, potatoes & cream

Seafood Cocktail (GF) £16
Seafood cocktail of hot smoked salmon, prawns, lobster, crayfish, lobster bisque panna cotta

Scallops £18
Pan fried west coast scallops, pomme puree, crispy calamari, preserved lemon gel, serrano crisp, Provencal sauce, (available as main course) (£37)

Pigeons in Blankets £14
Pigeon breast wrapped in streaky bacon, Stornoway black pudding & bacon skirlie, cranberry & mustard seed jus

Smoked Goats' Cheese (V) £12
Home smoked goats' cheese, wild mushroom, spinach & leek tartlet, fig jam, candied walnuts, port & fig reduction

Mains

Wild Highland Venison £38
Loin of wild highland venison, poached pear & whipped Gorgonzola, pistachio & cranberry, sauteed savoy cabbage, Stornoway black pudding & bacon skirlie, mulled wine jus

Scottish Beef Fillet (GF) £48
7oz fillet of Scottish beef, fondant potato, braised parsnip & bone marrow, chestnut cream, port jus

Lobster Glazed Halibut £45
Seared fillet of halibut, lobster glaze, grilled langoustine tail, harissa & honey glazed cauliflower, cauliflower puree, gnocchi, pickled cucumber

Monkfish & Crab (GF) £38
Chermoula marinated monkfish, fresh crab, coconut & samphire curry, kaffir & coriander rice

Turkey Ballotine £30
Turkey Ballotine, sage stuffing, roast potatoes, pigs in blankets, rosemary & turkey jus

Sides

Triple cooked chips (Vg)	£6.50	**Sprouts, pancetta, chestnuts** (V, GF)	£6.50
Dauphinoise potatoes (GF, V)	£6.50	**Creamed Savoy cabbage & bacon** (GF)	£6.50
Honey-roast carrots & parsnips (GF, V)	£6.50		

(Most dishes can be modified to suit gluten free diners)

Desserts

Crème Brulée (V) — £12
Classic crème brulée, ginger & peppermint shortbread
(GF upon request)

Clootie Dumpling (V) — £12
Clootie dumpling, vanilla custard, apricot compote, fresh berries

White Chocolate & Raspberry Parfait (V, GF) — £12
White chocolate & Raspberry parfait, orange & whisky caramel

Santa Cotta (GF) — £12
Vanilla panna cotta, strawberry jelly, cremeux, lemon tuiele

Snowball Cheesecake (V) — £12
Desiccated coconut & Advocaat cheesecake, morello cherries, rosemary & red wine ice cream

The Buttery's Grand Dessert — £48
All the above on a grand sharing platter!
(Ideal for sharing)

Trio of Ice-creams (V) — £10
Brandy Basket with trio of homemade ice-creams
Ask for today's flavours

Selection of Cheeses — £17
Arran oatcakes, homemade chutney
(GF oatcakes available)

Tea / Coffee & Petits Fours — £6.50
(Coffee also available without Petits Fours)

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

Most dishes can be modified to suit gluten free diners.

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