

A La Carte

Starters

Sous vide Breast of Barbary Duck
with Onion and Beetroot, Blackberry Jus

£9.25

Trio of Scottish Salmon
Crispy Bread, Keta and Micro Salad

£8.75

Chicken Liver Parfait
Tarragon Gel and Brioche

£8.00

Carrot and Coriander Salad
with Nori and Sea Buckthorn

£7.50

Pan Seared Loch Fine Scallop
with Parsnip and Apple

£9.95

Mains

Medallions of Monkfish with Pancetta
Saffron Risotto and Citrus Butter

£24.00

Assiette of Pork and Apple
Slow Braised Cheek, Roasted Belly and Tenderloin
Apple Cider jus and Crackling

£25.50

Roast Rack of Highland Lamb, Minted Potato, Pearl Barley and
Tomato Risotto and Rosemary Jus

£29.50

Pan Seared Fillet of Wild Bass
Celeriac Puree and Burnt Apple Gel

£22.50

Sous vide Loin of Venison with a Tarragon Crumb Cherry Compote,
Garlic Roasted Potato and Kale Puree

£32.50

Pea and Mint Risotto Finished with Vegan Parmesan,
Truffle Oil and Micro Herbs

£18.50

Sides

Mash Potato

£4.50 Sauté Potato

£5.50

Seasonal Vegetables

£5.00 Dressed Salad

£4.00

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Desserts

Tiramisu

£8.75

Baked Raspberry Cheesecake

£8.50

Sauce Anglaise and Raspberry Gel

Glazed Coconut and Chocolate Mousse

£9.00

Toasted Coconut and Chantilly Cream

Selection of chef's home made ice creams

£7.50

Lemon Meringue Pie

£8.50

Chef's Scottish Cheese Board

£12.5

Oatcakes, Grape and Apple Compote and Celery

Coffee

Espresso

£2.60

Double Espresso

£2.80

Cortado

£3.30

Americano/Macchiato

£3.10

Flat White

£3.91

Cappuccino

£3.91

Latte

£3.91

Affogato

£6.50

Tea

£2.20

Digestif

Amaro Averna, Courvosier

£4.75

Amaretto, Glayva, Tia Maria, Limoncello, Tequila, Sambuca

£3.95

Frangelico, Contreau, Gran Marnier

£4.25