

A La Carte

Starters

Caramelised Shallot Tartlette,
black crowdie cream, micro greens

£9.00

Roast Loch-fine Scallop,
red onion puree, crab crème fraiche

£12.50

Smoked Bacon & Lentil Soup,
bread crisp

£9.00

Duck & Ham Terrine,
orange gel, beetroot caviar

£12.50

Whiskey Cured Scottish Salmon,
smoked averna, sesame crackers

£11.50

King Prawn & Chili Noodle Broth,
finished with yuzu oil

£12.00

Mains

Whole Lemon Sole,
Citrus butter, lilliput capers, samphire

£28.50

Sous Vide Perthshire Venison Loin,
Herb crumb, blackberry jus, celeriac potato terrine

£29.50

Spinach & Ricotta Tortellini,
Sundried tomato & basil cream, onion crisps

£22.50

Medley of Seafood,
Presented in a bouillabaisse broth

£27.50

Sous Vide Fillet of Highland Beef,
Carrot puree, dauphinoise potato, whisky peppercorn cream

£29.50

Pan Fried Breast of Gressingham Duck,
Sauté potato, smoked pancetta, red wine goat cheese cream sauce

£25.50

Sides

Mac & Cheese £5.50

Garlic Bread £5.50

Seasonal Vegetables £5.00

Home-baked Breads,
Dip & Olives £5.50



Desserts

White Chocolate & Raspberry Mousse, filled with heather honey	£9.00
Sticky Toffee Pudding, salted caramel sauce	£8.50
Textures of Chocolate & Hazelnut, sweet vanilla cream	£9.00
Assiette of Chefs Desserts	£9.50
Profiteroles Filled with Scottish Strawberry Cream, warmed chocolate sauce	£9.00
Cheese & Biscuits, homemade chutney, quince, crackers and oatcakes	£12.00

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

Courvoisier, Remy Martin	£4.70
Amaretto, Glayva, Tia Maria, Limoncello, Tequila, Sambuca	£3.95
Frangelico, Cointreau, Gran Marnier	£4.25

