

# A La Carte

## Starters

BBQ Loch fine Scallops, Quince vinaigrette, apple compote & foam	£12.50
Baked field mushroom, Filled with artichoke, garlic cream & truffle oil	£8.50
Oak smoked salmon salad, Beetroot puree, citrus dressing	£9.50
Goat curd crostini, Micro herbs & garlic infused olive oil	£8.50
Duck & orange pate, Toasted bread crisp, orange gel	£9.50

## Mains

Chinese style BBQ short rib, BBQ Sauce, chili jam & green onions	£26.00
Roast Lion of Highland Venison, Juniper infused cabbage, red wine jus	£29.50
Butternut squash Risotto, Crispy kale, toasted pumpkin seeds and parmesan	£22.00
Seabass, Pak choi, cashew nut and spiced miso	£27.50
Rigatoni Pasta, Venison rigout, parmesan	£25.50
Breast of Gressingham Duck, Crispy bon bon of confit leg & blackberry jus	£28.50

## Sides

Minted potatoes	£6.00	Bread & Olives	£6.00
Seasonal Vegetables	£6.00		

## Desserts

Balvenie Crème Brulee, Short bread, Vanilla cream	£9.50
Tiramisu Gateau, Coffee chocolate mousse	£9.50
White chocolate mousse, Fig & apple compote, fig gel	£8.00
Rhubarb and custard	£9.00
Selection of Scottish cheese Quince, oatcakes & chutney	£12.50

## 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 V.S.O.P	£4.70
Amaretto, Glayva, Tia Maria, Limoncello, Tequila, Sambuca	£3.95
Frangelico, Cointreau, Gran Marnier	£4.25