

A La Carte

Starters

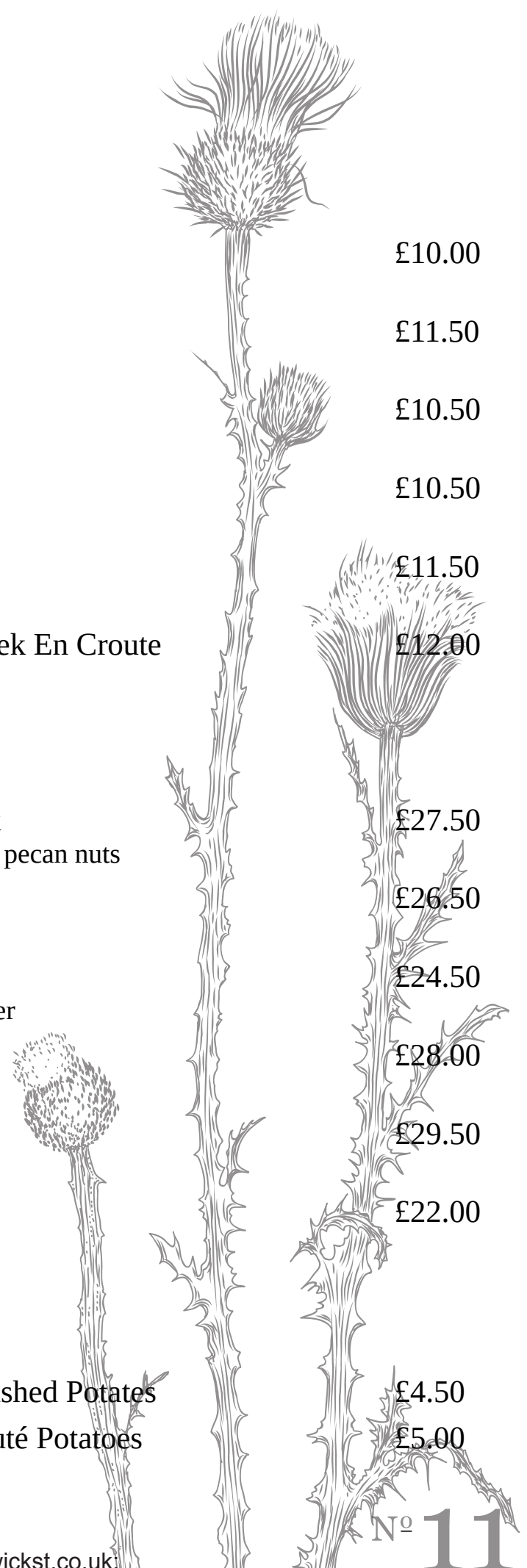
Caramelised Shallot Tartelette, Ricotta cheese with tarragon	£10.00
Roast Loch Fyne Scallop, curried sweetcorn puree, pickled cucumber	£11.50
Terrine of Rabbit and Hazelnut, micro salad, pear & apple chutney	£10.50
Crisp Coated Venison Haggis, sweet carrot puree and herb oil	£10.50
Spiced Pork Dumpling, sesame pork broth, yuzu kosho, coriander	£11.50
Oak Smoked Salmon with Creamed Leek En Croute beetroot gel, baby fennel	£12.00

Mains

Pan Roast Breast of Gressingham Duck spinach puree, honey braised chicory, glazed pecan nuts	£27.50
Ginger Cured Seabass apple & ginger chutney, gherkin salad	£26.50
Smoked Chicken Risotto poached egg, parmesan crisp, pancetta powder	£24.50
Pave of Turbot tomato & basil mash, mussel velouté	£28.00
Sous Vide Fillet of Highland Beef brown shrimp butter, parsnip, sweet peas	£29.50
Pan Fried Gnocchi and Pumpkin butternut squash, garlic and sage butter,	£22.00

Sides

Truffle Mac & Cheese	£5.50	Mashed Potatoes	£4.50
Seasonal Vegetables	£5.00	Sauté Potatoes	£5.00



Desserts

Rhubarb and Custard

£9.00

Pina Colada

£9.50

Iced Malibu parfait, toasted coconut, coconut gel,
pineapple sponge & coconut sorbet

Honey and Chocolate Millefeuille

£9.00

Mojito

£9.50

Key lime pie with minted meringue,
mojito gel & fresh mint from our garden

Strawberries & Cream

£9.00

Strawberry & white chocolate mousse with compote & fruit crisp

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

£4.75

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

£3.95

Frangelico, Cointreau, Gran Marnier

£4.25

