



EVENING MENU

starters

scallops, confit pressed belly pork, crackling, pickled apple, squash puree 13.00

lamb noisette, herb crumb, raita, quinoa, pomegranate, coriander, lamb jus
10.50

soup of the season, whipped butter, sourdough 7.50

bouillabaisse, west coast mussels, rock samphire 12.00

east coast tempura king prawn, carrot noodle, chili siracha, micro coriander
10.50

mains

highland venison, parmentier potato, haggis wellington, roast neep, baby beets,
jus 28.00

risotto, textures of peas, broad bean, pea foam, water cress, herb oil 17.50

pan roasted cod loin, caramelised carrot puree, pancetta, lemon bur Blanc 23.00

chicken ballentine, serrano ham, fondant potato, stem broccoli, squash puree,
jus 21.00



sides

garlic herb fries 4.50

potato fondant 4.50

garlic & lemon stem broccoli 4.50

creamed leeks & spinach gratin 4.50

desserts

assiette of chocolate, mousse, brownie, ganache, honeycomb, crumb 9.50

rhubarb bavarois, pain perdu, crumb, tuille, candied hazelnuts 9.00

scottish cheese, grape, celery, house pickle, oatcake 11.50

mango and lemon mousse, chocolate soil, berry gel, lemon sorbet, honeycomb

8.50