



## *Evening Menu*

*served daily from 6:30 to 8:45*

### *to begin*

goat's cheese & walnut crusted bon-bon - chive mousse - candied beets (v) 9.5

wild wood pigeon – mushroom – Stornoway noisette – baby onion 12

soup of the season - whipped butter - sourdough (v) 7.5

hand dived scallops, west-coast mussel broth – samphire - crispy kale 13.5

### *to continue*

scottish sea trout – smoked mussel pommes pureé – samphire – beurre blanc 24

ballotine chicken - tomato mousse - serrano ham – pommes anna - rainbow carrot 19.5

heritage carrot & romanesco risotto – spinach – chive - parmesan (v) 18

estate venison – haggis wellington – neeps – beetroot – roast onion – jus 33

### *steak*

ribeye - confit tomato - portobello mushroom - garlic & herb fries - jus 35

### *in addition*

garlic & herb fries

fondant potato

garlic & lemon tender stem broccoli

leek & spinach gratin

4.5

### *to conclude*

please request our dessert and cheese menu

*A discretionary 10% service charge will be added to the bill, all of which will be passed to the staff.*