



To Start

Soup of the Day Home-made bread & Scottish Butter	£8	Rabbit Terrine gin & apricot puree, fried brioche	£13
Traditional Cullen Skink crispy leeks, herb oil, home-made bread & Scottish butter	£10	Burrata heritage tomatoes, basil crisps, pickled mustard seeds	£12
Pan Seared Scallop rhubarb & cucumber salsa, sherry caramel	£16	Charred Baby Squid red pepper and coconut veloute, wild garlic & jalapeño kraut	£14

Main Course

West Highland Venison Steak charred baby gem, whisky compressed cherries, green peppercorn jus	£29	Roasted Aubergine chilli glaze, pea hummus, toasted seeds	£21
Halibut On The Bone puy lentils, rainbow chard	£30	Mingarry Park Venison Burger brioche bun, Isle of Mull cheddar, chilli jam, skinny fries	£19
Guinea Fowl Supreme razor clam, saffron cream, wilted greens	£29	Beer Battered West Coast Haddock chunky chips, minted peas, tartare sauce	£21

Sides £6

Chunky chips | Truffle & parmesan fries | House mixed salad | Buttered greens, almonds, espelette
Parmesan crusted dauphinois potatoes | Selection of house olives

Desserts

Chocolate Mousse yoghurt sorbet, almond soil, cointreau gel	£9	Strawberries & Cream strawberry sorbet, caramelised white chocolate	£9
Elderflower Pannacotta macerated gooseberries, brown butter crumb, raw honey	£9	Selection of Scottish Cheeses oatcakes, crackers, dried apricot, grapes, honeycomb, chefs chutney	£14
Burnt LemonTart whipped mascarpone, raspberries	£9	Liqueur Coffee Chefs petit fours	£8.50

