



To Start

<p>Soup of the Day Home-made bread & Scottish Butter</p>	£8	<p>Mingarry Smoked Chicken charred gem lettuce, caesar dressing, pangrattato, parmesan crisps</p>	£13
<p>Traditional Cullen Skink crispy leeks, herb oil, home-made bread & Scottish butter</p>	£10	<p>Charred Asparagus poached egg, saffron emulsion, espelette, savoury granola</p>	£12
<p>Pan Seared Scallop pressed pig cheek, celery, cider gel</p>	£16	<p>Mingarry Cured Trout split cucumber creme fraiche, pastrami, puffed barley, sea rosemary</p>	£14

Main Course

<p>West Highland Venison Steak romesco, asparagus, cavolo nero, almonds</p>	£29	<p>Roasted Aubergine chilli glaze, pea hummus, toasted seeds</p>	£21
<p>Roast Fillet of Halibut crab broth, mussels, fennel, lemon oil</p>	£31	<p>Mingarry Park Venison Burger brioche bun, Isle of Mull cheddar, chilli jam, skinny fries</p>	£19
<p>Rack of Lamb braised flank, mojo verde, confit cherry tomatoes, pangrattato</p>	£31	<p>Beer Battered West Coast Haddock chunky chips, minted peas, tartare sauce</p>	£21

Sides £6

Chunky chips | Truffle & parmesan fries | House mixed salad | Buttered greens, almonds, espelette
 Cheddar dauphinois potatoes with herb crust | Selection of house olives

Desserts

<p>Chocolate Mousse yoghurt sorbet, almond soil, cointreau gel</p>	£9	<p>Strawberries & Cream strawberry sorbet, caramelised white chocolate</p>	£9
<p>French Meringue lemon curd, whipped cream, raspberries, lemon balm</p>	£9	<p>Selection of Scottish Cheeses oatcakes, crackers, apple, grapes, candied walnuts, chefs chutney</p>	£14
<p>Lemom Olive Oil Cake candied ginger, postachio sorbet, coconut yoghurt</p>	£9	<p>Liqueur Coffee Chefs petit fours</p>	£8.50

