



### **Starters**

#### **Cured Salmon** (gf option)

Whisky Cured Salmon, Cucumber, Samphire & Caviar

#### **Rabbit & Black Pudding**

Confit Rabbit & Black Pudding, Pickled Apple, Blackcurrant Dressing

#### **Smoked Pigeon** (gf option. df option)

Tartelette of Smoked Pidgeon & Celeriac Cream, Grapes, Walnut & Port

#### **Butternut Squash** (V. gf option)

Butternut Squash & Sage Pate, Pumpkin Seed, Charred Vegetables, Parmesan & Sour Dough

### **Mains**

#### **Beef** (gf. df option)

Sirloin of Scottish Beef, Scallion Potatoes, Carrot & Kale, Smoked Garlic Reduction

#### **Stone Bass** (gf)

Seared Fillet of Stone Bass, Bacon Dauphinoise, Avocado Mousse, Citrus Sauce Vierge

#### **Jumbo Quail** (df option)

Roasted Quail, Barley Risotto, Asparagus, Peas, Baby Onions, Thyme & Red Wine

#### **Polenta** (V. gf)

Galette Of Polenta & Feta, Artichoke & Cherry Tomato Compote, Artichoke Cream & Black Olive

### **Dessert**

#### **Redcurrant** (sugar free. gf option)

Redcurrant Bavaois, Lemon Meringue, Caraway Crumb, Lemon Curd

#### **Chocolate**

Chocolate Orange Mousse, Pistachio & Semolina Turmeric Cake (Sfouf)

#### **Cherry Bakewell**

Cherries, Frangipane, Toasted Almond Cream, Cherry Sorbet

#### **Cheese** (gf option)

Selection of Artisan Scottish Cheeses, Homemade Oatcakes & Crackers,  
Grapes & Pickled Walnut

*Non-resident 2 courses £29.95. 3 courses £37.95 / Resident 2 courses £26. 3 courses £34*

*Discretionary 10% service charge will automatically be applied*

*MENU SUBJECT TO CHANGE*



## *Chef's Sample Menu*

Selection of Homemade Bread & Flavoured Butter

Amuse Bouche

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**Cured Salmon** (gf option)

Whisky Cured Salmon, Cucumber, Samphire & Caviar

or

**Rabbit & Black Pudding**

Confit Rabbit & Black Pudding, Pickled Apple, Blackcurrant Dressing

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**Stone Bass** (gf)

Seared Fillet of Stone Bass, Crisp Bacon, Avocado Mousse, Citrus Sauce Vierge

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**Beef** (gf. df option)

Sirloin of Scottish Beef, Scallion Potatoes, Carrot & Kale, Smoked Garlic Reduction

or

**Jumbo Quail** (df option)

Roasted Quail, Barley Risotto, Asparagus, Peas, Baby Onions, Thyme & Red Wine

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**Chocolate**

Chocolate Orange Mousse, Pistachio & Semolina Turmeric Cake (Sfouf)

**Cherry Bakewell**

Cherries, Frangipane, Toasted Almond Cream, Cherry Sorbet

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**Coffee & Handmade Petit Fours**

*Non-resident £54.50. / Resident £48.50.*

*Discretionary 10% service charge will automatically be applied*

*MENU SUBJECT TO CHANGE*