



## **Starters**

### **Mackerel**

Cherrywood Hot Smoked Mackerel, Beetroot Salsa, Dill & Cucumber (GF)

### **Duck**

Duck & Pistachio Terrine, Spiced Plum & Cranberry Dressing, Charred Brioche, Roasted Parsnip Butter (GF option)

### **Spinach**

Hand Raised Spinach & Scottish Minger Cheese Pie, Black Olive Puree, Red Pepper Tapenade (V)

### **Butter Bean**

Butter Bean & Confit Pork Belly Cassoulet, Smoked Paprika Aioli & Crispy Capers (GF)

## **Mains**

### **Lamb**

Seared Scottish Lamb Rump, Kohlrabi Gratin, Leek Puree, Saffron Parisian Potatoes & Thyme Jus (GF option)

### **Hake**

Fillet of Hake, Braised Salsify, Oyster Leaf, Chive Mash, Seaweed Butter Sauce (GF)

### **Pheasant**

Supreme of Highland Pheasant, Glazed Fondant Potato, Smoked Bacon, Creamed Brussel Sprouts,  
Blade Mace Stuffing, Port Reduction

### **Gnocchi**

Butternut & Sage Gnocchi, Roasted King Oyster Mushroom, Herb Crumb, Baked Shallot & Puree (V)

## **Dessert**

### **Apple**

Sugar Free Toffee Apple Panna Cotta, Caramelized Apples, Cinnamon Biscuit (GF option)

### **Chocolate**

Chocolate & Clementine Millefeuille, Chestnut Foam, Chocolate Sauce (GF Option)

### **Pineapple & Ginger**

Steamed Pineapple & Ginger Pudding, Pumpkin Seed Tuille, Creme Anglaise

### **Cheese**

Selection of Artisan Scottish Cheeses, Homemade Oatcakes & Crackers,

Grapes & Pickled Walnut (GF option)

## ***Menu Subject To Change***

*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*



## *Chefs Sample Menu*

Selection of Homemade Bread & Flavoured Butter

Amuse Bouche

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### **Mackerel**

Cherrywood Hot Smoked Mackerel, Beetroot Salsa, Dill & Cucumber (GF)

or

### **Duck**

Duck & Pistachio Terrine, Spiced Plum & Cranberry Dressing, Charred Brioche, Roasted Parsnip Butter (GF option)

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### **Butter Bean**

Butter Bean & Confit Pork Belly Cassoulet, Smoked Paprika Aioli & Crispy Capers (GF)

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### **Hake**

Fillet of Hake, Braised Salsify, Oyster Leaf, Chive Mash, Seaweed Butter Sauce (GF)

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### **Lamb**

Seared Scottish Lamb Rump, Kohlrabi Gratin, Leek Puree, Saffron Parisian Potatoes & Thyme Jus (GF option)

or

### **Pheasant**

Supreme of Highland Pheasant, Glazed Fondant Potato, Smoked Bacon, Creamed Brussel Sprouts,  
Blade Mace Stuffing, Port Reduction

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### **Chocolate**

Chocolate & Clementine Millefeuille, Chestnut Foam, Chocolate Sauce (GF Option)

or

### **Pineapple & Ginger**

Steamed Pineapple & Ginger Pudding, Pumpkin Seed Tuille, Creme Anglaise

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### **Coffee & Handmade Petit Fours**

**Menu Subject to change**    *Non-resident £54.50. / Resident £48.50.*

*Discretionary 10% service charge will automatically be applied*