



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

Beef

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

Hake

Fillet of Hake, Jerusalem Artichoke, Samphire, 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)

Non-resident 2 courses £32.50. 3 courses £41.25 / Resident 2 courses £29.50. 3 courses £38.25

Discretionary 10% service charge will automatically be applied. Menu subject to change



Chefs Sample Menu

Selection of Homemade Bread & Flavoured Butter

Amuse Bouche

--

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)

--

Butter Bean

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

--

Hake

Fillet of Hake, Jerusalem Artichoke, Samphire, Chive Mash, Seaweed Butter Sauce (GF)

--

Beef

Seared Scottish Sirloin, 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

--

Chocolate

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

or

Pineapple & Ginger

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

--

Coffee & Handmade Petit Fours

Non-resident £57.25. / Resident £51.25.

Discretionary 10% service charge will automatically be applied. Menu subject to availability & to change



Hogmanay Menu

Available 31 December 2021 only

Amuse-bouche

Smoked Cheddar Croquette, Pico de Gallo, Crispy Shallots (v)

...

Starter

Braised Scottish Sirloin & Celeriac Galette, Horseradish Mousse, Basil Pesto (gf)

or

Warm Pheasant & Black Pudding Terrine, Apple & Calvados, Prune Purée

...

Soup

Orange & Honey Glazed Chicken, Carrot & Cumin (gf)

...

Fish

Seared Shetland Scallop, Truffle, Artichoke & Squid Ink (gf option)

...

Mains

Pan Fried Highland Venison, Tarragon Boulangère Potatoes, Sauté Fennel, Elderberry Jus (gf. df option)

or

Roasted Guinea Fowl Breast, Haggis Rosti, Buttered Spinach, Whisky Café au Lait Sauce

...

Dessert

Nutmeg Crème Brûlée, Poached Pear & Caramelised Walnuts (v. gf)

or

Delice of Mango & Chocolate, Toasted Coconut & Rum Parfait (v)

...

Coffee & Handmade Petit Fours

£75

Pre-booking required. Please advise of any dietary restrictions in advance

Discretionary 10% service charge will automatically be applied. Menu subject to change.