



## *Chef's Sample Menu*

(Menu Subject to change)

Amuse Bouche

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### **Rabbit & Black Pudding**

Slow Cooked Rabbit, Black Pudding Puree, Roasted Apple & Pickled Walnut Dressing

*or*

### **Tomato Tarte Tatin**

Tomato Tarte Tatin, Black Crowdie Mousse, Coriander Pesto (V)

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### **Smoked Shallot Velouté**

Lightly Smoked Shallot Soup, Shallot 3 Ways, Black Onion Seed Foam (gf, PB)

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### **Cod**

Pressed Confit Cod, Cured Cucumber, Charred Pak Choi, Ginger & Sesame Tuille

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### **Venison**

Pan Fried Highland Venison, Glazed Parisienne Potatoes, Celeriac, Juniper & Hazelnut (gf)

*or*

### **Sea Trout**

Seared Sea Trout Fillet, Crab Beignet, Chive Mousseline Potato, Braised Chicory, Preserved Lemon Emulsion (gf opt)

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### **Pear**

Warm Roasted Pear & Chestnut Sponge, Butternut Squash Jelly & Natillas (PB, low sugar)

*or*

### **Sticky Toffee**

Date Pudding, Caramel Mousse, Butterscotch Sauce, Bourbon Sorbet

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

£59.75

*Discretionary 10% service charge will automatically be applied*



## **Table D'Hote**

(Menu subject to change)

### **Starters**

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

Slow Cooked Rabbit, Black Pudding Puree, Roasted Apple & Pickled Walnut Dressing

#### **Cod**

Pressed Confit Cod, Cured Cucumber, Charred Pak Choi, Ginger & Sesame Tuille

#### **Smoked Shallot Velouté**

Lightly Smoked Shallot Soup, Shallot 3 Ways, Black Onion Seed Foam (gf, PB)

#### **Tomato Tarte Tatin**

Tomato Tarte Tatin, Black Crowdie Mousse, Coriander Pesto (V)

#### **Corn Fed Chicken**

Corn Fed Chicken, Butter Bean Hummus, Beetroot & Truffle (gf)

### **Mains**

#### **Venison**

Pan Fried Highland Venison, Glazed Parisienne Potatoes, Celeriac, Juniper & Hazelnut (gf)

#### **Pheasant**

Estate Reared Pheasant Breast, Thyme Barley Risotto, Charred Leek, Caramelized Cauliflower & Cider Reduction (gf opt)

#### **Sea Trout**

Seared Sea Trout Fillet, Crab Beignet, Chive Mousseline Potato, Braised Chicory, Preserved Lemon Emulsion (gf opt)

#### **Wild Mushroom**

Twice Cooked Cep Souffle, Black Spätzle, Oyster Mushroom, Spinach & Wild Garlic (V)

#### **Seitan**

Crusted Moroccan Seitan, Warm Tabbouleh, Apricot, Almond & Pomegranate (V, PB)

### **Dessert**

#### **White Chocolate**

Sweet Pastry, White Chocolate Cremeaux, Pineapple & Rosemary Compote (gf option)

#### **Pear**

Warm Roasted Pear & Chestnut Sponge, Butternut Squash Jelly & Natillas (PB, low sugar)

#### **Sticky Toffee**

Date Pudding, Caramel Mousse, Butterscotch Sauce, Bourbon Sorbet

#### **Liquorice**

Liquorice Panna Cotta, Ginger Parkin, Sea Buckthorn (gf option)

**Cheese** - Artisan Scottish Cheeses, Homemade Oatcakes & Crackers (gf option) Pre-order recommended

2 courses £32.50 / 3 courses £41.25

*Discretionary 10% service charge will automatically be applied*