



## *Chef's Sample Menu*

Amuse Bouche

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### **Sea Trout**

Duo of Scottish Trout, Little Gem, Choux Pastry, Gin & Cucumber Sorbet (gf option)

*or*

### **Goats Cheese**

Goats Cheese & Sweet Potato Tart, Wild Garlic & Shallot Jam (V)

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### **Haggis**

Pressed Haggis, Confit Potato, Baked Neeps, Rosemary & Watercress

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### **Red Pepper**

Red Pepper Soup, Baba Ghanoush, Vegan Chorizo, Pepper Crisp (V, PB, GF option)

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### **Sole**

Fillet of Sole, Crabcake, Samphire, Cauliflower Tartare, Bisque Reduction

*or*

### **Duck**

Seared Breast of Duck, Glazed Parisienne Potatoes, Beetroot & Morels, Tarragon Jus (gf option)

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### **Rhubarb**

Lemon Parfait, Rhubarb, Flowering Red Current & Sable Biscuit (gf option)

*or*

### **Chocolate**

Chocolate, Bergamot, Orange & Hazelnut

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

£69.75

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## **Table D'Hote**

### **Starters**

#### **Artichoke**

Roasted Artichoke, Sweet Cured Bacon, Crackling & Smoked Tomato Emulsion (gf option)

#### **Haggis**

Pressed Haggis, Confit Potato, Baked Neeps, Rosemary & Watercress

#### **Sea Trout**

Duo of Scottish Trout, Little Gem, Choux Pastry, Gin & Cucumber Sorbet (gf option)

#### **Goats Cheese**

Goats Cheese & Sweet Potato Tart, Wild Garlic & Shallot Jam (V)

#### **Red Pepper**

Red Pepper Soup, Baba Ghanoush, Vegan Chorizo, Pepper Crisp (V, PB, GF option)

### **Mains**

#### **Duck**

Seared Breast of Duck, Glazed Parisienne Potatoes, Beetroot & Morels, Tarragon Jus (gf option)

#### **Scottish Lamb**

Noisette of Scottish Lamb, Potato Galette, Sauté Kale, Pea & Mint, Madeira Sauce (gf option)

#### **Sole**

Fillet of Sole, Crabcake, Samphire, Cauliflower Tartare, Bisque Reduction

#### **Souffle**

Cheese Souffle, Salt Baked Celeriac, Spiced Walnuts, Burnt Onion Cream (V)

#### **Tempah**

Glazed Tempah, Charred Shitake, White Radish, Black Sesame Seed, Mushroom Soy Dressing (PB gf option)

### **Dessert**

#### **Chocolate**

Chocolate, Bergamot, Orange & Hazelnut

#### **Rhubarb**

Lemon Parfait, Rhubarb, Flowering Red Current & Sable Biscuit (gf option)

#### **Banoffee Pie**

Deconstructed Banoffee Pie, Sun-dried Banana & Rum Sorbet (PB, gf option)

#### **Pear**

Roasted Pear & Cardamom Mousse, Italian Meringue (low sugar)

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

*2 courses £37 / 3 courses £46.75*

*Discretionary 10% service charge will automatically be applied*

*MENU SUBJECT TO CHANGE*