



## *Lunch Menu*

### Starters

**Market Soup of the Day** (PB, GF option) **£7:50**  
Served with homemade bread & butter

**Haggis Neeps & Tatties Incognito** (V option) **£8.95**  
Re-working of this traditional Scottish dish

**Winter Squash Panna Cotta** (PB) **£9.95**  
Savory Panna Cotta, Chestnut Muffin, Macerated Celery, Celery Tuille & Rosemary Pesto

**Traditional Smoked Salmon** (GF option) **£10:75**  
with capers, shallot & parsley brown bread & butter

### Risotto or Pasta

**Large £12.95 /Small £8.95**

Smoked Bacon, Broccoli & Sun-Dried Tomato  
or Chestnut, Leek & Spinach (V, gf, PB option)

### Homemade Tarts

**Smoked Salmon & Chive Tart** (gf option) **£12.75**

**Beetroot, Brie & Pumpkin Seed Tart** (gf option) **£12.75**

Tarts served with Dressed Market Leaves & Parmentier Potatoes

### Mains

**Venison Pie** **£15.75**  
Slow Cooked Venison & Ale Pie, Shallot Mash, Buttered Root Vegetables

**Pheasant** **£15.95**  
Seared Pheasant Breast, Fondant Potato, Sage & Shallot Stuffing & Pigs in Blankets, Roasted Vegetables, Red Currant Jus

**Seabass** **£17.95**  
Seaweed & Prawn Ravioli, Buttered Spinach, Sea Spaghetti, Anchovy Butter Sauce

**Broccoli & Black Chickpea** (gf,PB) **£15.25**  
Broccoli & Chickpea Parcel, Saffron Potato's, Broad Bean Casserole, Black Garlic

### Desserts

**@ £8.95**

**Chocolate Lime**  
Chocolate & Lime Terrine, Lime Jelly, Chocolate Ganache & Chocolate Curls

**Clementine & Pecan** (gf option, V)  
Clementine & Pecan Tarte Tatin, Honeyberry Ice Cream, Cinnamon Foam

**Sea Buckthorn** (gf, V)  
Sea Buckthorn Curd, Crumble, Caramelized Apple & Italian Meringue

**Duo of Scottish Cheese & Crackers**  
Choice of Morangie Brie, Isle of Mull Cheddar, Black Crowdie or Strathdon Blue

MENU SUBJECT TO CHANGE

Discretionary 10% Service Charge automatically applied to a table of 5 or more