



Lunch Menu

Starters

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

Mackerel **£9.95**
Dill Cured Mackerel, Beetroot & Apple Tart, Horseradish Crème Fraiche

Curd (v) **£9.95**
Homemade Curd Cheese, Duo of Cucumber, Yogurt Crisp, Olive Tuille, Wild Garlic Pesto

Classic Smoked Salmon (GF option) **£10.75**
with capers, shallot & parsley, smoked paprika mayo brown bread & butter

Risotto or Pasta **Large £12.95 /Small £8.95**
Smoked Pork, Spinach & Chermoula
or Mushroom, Leek & Toasted Almond (V, gf, PB option)

Homemade Tarts

Smoked Salmon & Chive Tart (gf option) **£13.25**

Broccoli, Blue Cheese & Pinenut Tart (gf option) **£13.25**
Tarts served with Dressed Market Leaves & Crushed New Potatoes

Mains

Venison Pie **£16.25**
Slow Cooked Venison Pie, Tarragon Mash, Buttered Market Vegetables

Duck **£17.25**
Pan Roasted Duck Breast, Sauté Artichoke, Rosemary Spätzle, Kale, Liquorice & Burnt Orange Reduction

Bream (gf option) **£17.95**
Seared Fillet of Bream, Potato cake, Leek Fondue, Wild Mushroom, Mushroom Ketchup, Caramelised Shallot Butter Sauce

Spinach & Crowdie (V) **£15.75**
Spinach & Crowdie Pin Wheel, Whipped Aubergine Hummus, Red Drop Peppers, Brined Cherry Tomatoes, Aubergine Crisp

Desserts @ £8.95

Coffee, Pineapple & Tamarind
Coffee Bavarois, Carpaccio of Pineapple,
Tamarind Caramel, Pineapple Jam

Pear with Dandelion & Burdock (V,PB)
Roasted Pear, Burdock Mousse, Aerated Mint
Sponge, Dandelion Gel

Parsnip, Chocolate & Rhubarb
Caramelized White Chocolate & Parsnip, White
Chocolate Mousse, Rhubarb Puree & Sorbet

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

Discretionary 10% Service Charge automatically applied to a table of 5 or more
MENU SUBJECT TO CHANGE