



Lunch Menu

Starters / Light Plates

Fresh Market Vegetable Soup of the Day (PB, gf option) **£8.25**
Served with homemade bread

Red Mullet **£9.95**
Red Mullet Fillet, Prawn Beignet, Roasted Pepper Salsa, Smoked Tomato Puree

Duck (gf option) **£10.25**
Smoked Duck Breast, Watercress, White Radish, Passionfruit & Orange Dressing

Classic Smoked Salmon (gf option) **£13.25**
with Capers, Shallot & Parsley, Pickled Ginger Mayonnaise, Brown Bread & Butter

Asparagus (V. gf option) **£11.95**
Blanched Asparagus, Vegan Goats Cheese, Roasted Hazelnuts, Chamomile & Honey

Salad (gf) or **Omelette** (gf) **£14.95**
Ham, Crispy Shallot, Grain Mustard
Smoked Salmon & Spinach
Asparagus & Scottish Brie

Homemade Tarts

Smoked Salmon & Chive Tart (gf option) **£14.25**

Roasted Pepper & Basil Tart (V) **£14.25**
Tarts served with New potato salad and Mixed Upper Ballaird leaves

Mains

Venison Pie **£18.25**
Venison & Ale Pie, Haggis Mash, Buttered Seasonal Vegetables

Guinea Fowl (gf) **£19.75**
Guinea Fowl, Wild Mushroom, Spinach Dauphinoise, Artichoke & Loveage infusion

Sole **£19.25**
Fillet of Sole, Almondine Potato, Romanesco, Glazed Isle of Mull Cheddar, Brown Butter Crumb

Rigatoni (PB) **£17.95**
Smoked Tofu & Celeriac, Black Garlic Bread

Desserts

@ £9.25

Pear (PB, gf, V)
Pear & Tonka Bean Crumble, Praline Ice Cream

Crème Caramel
Black Berry, Clotted Cream, Caramelized
Brioche

Chocolate
Dark Chocolate Tart, Flowering Red Current
Sorbet, Cocoa Tuille

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

Petit Fours & Coffee Selection of Hand Crafted Petit Fours with Cafetiere of Ground Coffee **£6.50 pp**
Discretionary 10% Service Charge automatically applied to a table of 5 or more,
Menu subject to change