

DINNER MENU

Bread Handmade Rosemary Brioche with Whipped Truffle Butter £6

STARTERS

Halibut (gf, df) £14

Fennel Cured Halibut, Shaved Fennel, Samphire & Radish, Lemon & Elderflower Dressing

Feta (gf, V, PB) Vegan Feta Cheese, Heirloom Tomatoes, Black Olive Crisp, Basil, Toasted Pinenuts, £11
Tomato Presse

Pigeon (gf) Smoked Pigeon Breast, Charred Little Gem Lettuce, Roasted Grapes, Infused Walnuts £12

Ham (gf option) Terrine of Slow Cooked Ham, Celery Piccadilly, Spiced Peach & Blue Murder Crumb £12

Sweetcorn Velouté (gf option, PB) £10

Sweetcorn Velouté, Mexican Tarragon Pesto, Sweetcorn Fritter, Popcorn Shoots & Charred Corn

MAINS

Cornfed Chicken (gf option)

Roasted Supreme of Cornfed Chicken, Slow Braised Leg Bonbon, Sauté Trompette Mushroom, Basil £21
Café au Lait

Hake (gf)

Panfried Fillet of Hake, Sweet Chorizo & Cold Water Prawns, Tomato Buerre Blanc £23

Venison (gf)

Pan Seared Highland Venison, Smoked Apple Cocottes, Poached Blackberry, Game & Thyme Jus £26

Portobello Mushroom (PB, gf)

Smoked Tofu Stuffed Portobello Mushroom, Roasted Pepper & Saffron Piperade, Smoked Paprika £19
Foam

Chef's Recommendation

21 Day Matured Scottish Sirloin of Beef, Ox Cheek Burger, Crispy Fondant Potato, Béarnaise Sauce, £38
Dressed Watercress (DB&B £12 supplement)

SIDES

£6
each

Vegetables (df on request)

Cauliflower & Black Garlic Crumb (gf option)

Sauté Kale, Baby Onion & Sweet Cured Bacon (gf)

Asparagus & Green Beans (gf)

Potatoes

Crispy Pomme Anna (gf)

Confit New Potatoes & Coriander (gf)

Fat Cow Cheese & Shallot Croquettes

DESSERT

Apple (df, gf) £11

Caramelised Apple Charlotte, Blackcurrant Pure Vanilla and Rosemary Mousse

Strawberry (gf option) £11

Strawberry Panna Cotta, Strawberry Compote, Black Sesame Seed Ice Cream, Ginger Wafer

Butternut Squash Natillas Custard Tart, Pumpkin Seed Praline and Lime Clotted Cream £11

Chocolate Dark Chocolate Mousse, Cherry Jelly, Chocolate Brownie, Kirsh Custard, Chocolate Tuille £11

Cheese £14

Artisan Scottish Cheeses, Homemade Oatcakes & Seeded Crackers (gf option) Pre-order recommended. (DB&B £3 supplement)

DB&B includes 2 courses plus one side dish.

Discretionary 10% service charge will automatically be applied. Menu subject to change



***Chef's Exploration Menu
Summer 2025***

Snacks in the lounge

Homemade Bread & Flavoured Butter

Amuse Bouche

Starter

Halibut (gf, df) **or** Feta (gf, V, PB) **or** Pigeon (gf)

Soup (PB, gf option)

Sweetcorn Velouté

Main

Cornfed Chicken (gf option) **or** Hake (gf) **or** Portobello Mushroom (PB, gf)

Artisan Scottish Cheese Plate

(£14 Supplement)

Pre Dessert

Chocolate & Raspberry

Dessert

Chocolate **or** Strawberry (gf option) **or** Apple (df, gf)

Hand Crafted Petit Fours & Coffee

£80

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