



Table D'Hote Menu

Starters

Stone Bass (gf, df)

Fennel Cured Stone Bass, Shaved Fennel, Samphire & Radish, Lemon & Elderflower Dressing

Feta (gf, V, PB option)

Vegan Feta Cheese, Heirloom Tomatoes, Black Olive Crisp, Basil, Toasted Pinenuts, Tomato Presse

Pigeon (gf)

Smoked Pigeon Breast, Charred Little Gem Lettuce, Roasted Grapes, Infused Walnuts

Ham (gf option)

Terrine of Slow Cooked Ham, Celery Piccadilly, Spiced Peach & Blue Murder Crumb

Sweetcorn (gf option, PB)

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

Mains

Sole

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

Guinea Fowl (gf)

Breast Of Guinea Fowl, Wild Mushroom, Spinach Dauphinoise, Artichoke & Loveage infusion

Venison (gf)

Pan Seared Highland Venison, Wild Garlic Rosti, Confit Carrot, Beetroot, Honey Berry Reduction

Lasagne (PB, V, gf Option)

Tofu & Celeriac Lasagne, Black Garlic Bread, Upper Ballaird Leaf Salad

Chef's Recommendation (£7 Supplement)

21 Day Matured Scottish Sirloin of Beef, Braised Ox Cheek Burger, Crispy Potato, Watercress & Bearnaise Sauce

Dessert

Apple (df, gf)

Caramelised Apple Charlotte, Blackcurrant Puree
Vanilla and Rosemary Mousse

Strawberry (gf option)

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

Butternut Squash

Natillas Custard Tart, Pumpkin Seed Praline and Lime
Clotted Cream

Chocolate

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

Cheese - Artisan Scottish Cheeses, Homemade Oatcakes & Seeded Crackers (gf option) Pre-order recommended. (£12.75 Supplement)

2 courses £41.50 / 3 courses £52.50

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



***Chef's Exploration Menu
Spring 2025***

Snacks in the lounge

Homemade Bread & Flavoured Butters

Amuse Bouche

Starter

Stone Bass (gf, df) **or** Feta (gf, V, PB option) **or** Pigeon (gf)

Soup (PB, gf option)

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

Main

Seared Venison (gf) **or** Poached Sole **or** Tofu & Celeriac Lasagne (V, PB, gf option)

Artisan Scottish Cheese Plate
(12.95 Supplement)

Pre Dessert

Chocolate & Raspberry

Dessert

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

Hand Crafted Petit Fours & Coffee

£79.50

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