



Table D'Hote Menu

Starters

Beef Tartare

Tartare of Beef, Shallot, Caper, Gerkin, Fresh Parsley, Warm Brioche, Crispy Egg Yolk

Spring Vegetable Broth__ (PB, V)

Braised Farro Grains, Brunoise of Spring Vegetables, Nasturtium Oil, Clear Vegetable Broth

Duck (gf)

Cherrywood Smoked Duck Breast, Watercress, White Radish,

Passionfruit & Orange Dressing

Red Mullet (gf)

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

Asparagus (V, gf, PB option)

Blanched Asparagus, Vegan Goats Cheese, Roasted Hazelnuts, Chamomile & Honey

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

Butternut Squash

Natillas Custard Tart, Pumpkin Seed Praline and Lime
Clotted Cream

Strawberry (gf option)

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

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

Smoked Duck (gf) **or** Red Mullet (gf) **or** Blanched Asparagus (V,gf, PB option)

Soup

Spring Vegetable Broth with Farro Grain (V, PB)

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

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