



## Lunch Menu

### Starters / Light Plates

**Fresh Market Vegetable Soup of the Day** (PB, gf option) **£8.65**  
Served with Homemade Brioche

**Halibut** (gf, df) **£12.25**  
Fennel Cured Halibut, Shaved Fennel, Samphire & Radish, Lemon & Elderflower Dressing

**Feta** (gf, V, PB option) **£11.45**  
Vegan Feta Cheese, Heirloom Tomatoes, Black Olive Crisp, Basil, Toasted Pinenuts, Tomato Presse

**Classic Smoked Salmon** (gf option) **£14.25**  
with Capers, Shallot & Parsley, Pickled Ginger Mayonnaise, Brown Bread & Butter

**Ham** (gf option) **£11.95**  
Terrine of Slow Cooked Ham, Celery Piccadilly, Spiced Peach & Blue Murder Crumb

### Salad (gf) or Pasta

**Small £10.95 Large £15.25**

Korean BBQ Beef, Peppers & Kale  
Spinach, Trompette Mushroom & Walnut

### Homemade Tarts

**Smoked Salmon & Chive Tart** (gf option) **£14.75**

**Broccoli & Sun-dried Tomato Tart** (V) **£14.75**  
Tarts served with potato salad and dressed leaves from Upper Ballaird Farm

### Mains

**Venison Pie** **£19.25**  
Heather Ale Braised Highland Venison, Crispy Shallot Mash, Buttered Market Vegetables

**Cornfed Chicken** (gf option) **£19.75**  
Roasted Supreme of Cornfed Chicken, Slow Braised Leg Bonbon, Sauté Trompette Mushroom, Basil, Café au Lait, Crispy Pommes Anna

**Hake** (gf) **£19.75**  
Panfried Fillet of Hake, Sweet Chorizo & Cold Water Prawns, Tomato Buerre Blanc, Confit New Potatoes & Coriander

**Portobello Mushroom** (PB, gf) **£18.25**  
Smoked Tofu Stuffed Portobello Mushroom, Roasted Pepper & Saffron Piperade, Smoked Paprika Foam

### Desserts

**@ £9.25**

**Apple** (df, gf, V)  
Caramelised Apple Charlotte, Blackcurrant  
Puree Vanilla and Rosemary Mousse

**Butternut Squash** (V)  
Natillas Custard Tart, Pumpkin Seed Praline and  
Lime Clotted Cream

**Chocolate** (V)  
Dark Chocolate Mousse, Cherry Jelly, Chocolate  
Brownie, Kirsch Custard, Chocolate 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