

DINNER MENU

Bread Handmade Rosemary Brioche with Whipped Truffle Butter £6

STARTERS

Scallops Seared Scallop, Smoked Black Pudding, Apple, Golden Raisins £14

Rabbit Rabbit Terrine, Maple Carrot, Puffed Spelt, Coriander, Cumberland Sauce (gf option) £12

Pumpkin Pumpkin Bisque, Mixed Seed Bonbon, Glazed Chestnut, Sage Crisp (PB, df) £10

Duck Duck Croquette, Sauté Fennel, Polenta, Roasted Grape Dressing £13

Curd Rosemary infused Curd, Beetroot, Pomegranate, Walnut Bread (V, gf option) £12

MAINS

Pheasant (gf, df option)

Breast of Highland Pheasant, Braised Leg, Red Currant Vierge, Game Reduction £21

Halibut (gf option)

Lemon Crusted Halibut, Fried Capers & Tarragon Butter Sauce £25

Lamb (df option)

Lamb Rump, Haggis, Slow Cooked Boudin of Lamb, Sweet Onion Beignet, Maderia Jus £26

Artichoke (PB, gf, df)

Artichoke Tarte Tatin, Butterbean Pate, Hen of the Woods, Wild Mushroom Cream £19

Chef's Recommendation

21 Day Matured Scottish Sirloin of Beef, Ox Cheek Burger, Crispy Fondant Potato, Béarnaise Sauce, Dressed Watercress (DB&B £12 supplement) £39

SIDES

£6
each

Vegetables (df on request)

Celeriac, Hazelnut & Honey

Basil infused Ratatouille

Red Cabbage, Chocolate & Balsamic

Potatoes

Smoked Bacon Dauphinoise

Spring Onion Potato Cake

Pomme Parisienne, Confit Garlic

DESSERT

Treacle £11

Treacle Tart, Apricot Sorbet, Caramelised Oats, Mascarpone Custard

Chocolate (gf option) £11

Chocolate & Bergamot Pot, Orange Marmalade, Orange & Chocolate Delice

Mojito (PB, gf) £11

Rum Sponge, Mint & Lime Cheesecake, Lime Crumble, Mango Salsa

Pear £11

Roasted Pear & Raspberry Financier, Raspberry Puree, Star Anise Cream, Pear Crisp

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

Rabbit (gf option) **or** Curd (V, gf option) **or** Duck

Soup

Pumpkin Bisque (PB, df)

Main

Halibut (gf option) **or** Lamb (df option) **or** Artichoke (PB, gf,df)

Artisan Scottish Cheese Plate

(£14 Supplement)

Pre Dessert

Dessert

Treacle **or** Pear **or** Mojito (PB, gf)

Hand Crafted Petit Fours & Coffee

£82.50

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