



Lunch Menu

Starters / Light Plates

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

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

Smoked Salmon

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

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

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

@ £11

Treacle

Treacle Tart, Apricot Sorbet, Caramelised Oats, Mascarpone Custard

Mojito (PB, gf)

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

Chocolate (gf option)

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

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 **£6.95 pp**

Discretionary 10% Service Charge automatically applied to a table of 5 or more.
Menu subject to change