

## DINNER MENU

**Bread** Handmade Rosemary Brioche with Whipped Truffle Butter £6

### STARTERS

**Scottish Salmon** Hot smoked Salmon, Daikon, Mushroom, Sesame Seed, Perilla (gf, df) £14  
**Butterbean** Butterbean Soup, Saffron, Salted Pear, Feta (PB, df) £12  
**Isle of Mull Cheddar** Twice Baked Cheese Souffle, Beetroot, Celery, Caraway & Blood Orange (V) £12  
**Chorizo** Sweet Chorizo & Chicken Terrine, Little Gem, Green Lentils, Port & Saba (gf) £13

### MAINS

**Guinea Fowl**  
Pan Roasted Breast of Guinea Fowl, Artichoke Tarte Tatin, Parmesan Crisp, Light Tamarind Sauce £23  
**Hake** (df, gf option)  
Poached fillet of Hake, Sun Dried Tomato, Pearl Barley, Flat Leaf Parsley £25  
**Pork** (gf)  
Confit Pork Belly, Sauté Medallion, Compressed Apple, Golden Rasins, Sage & Cider Reduction £26  
**Gnocchi** (V, gf)  
Squash Gnocchi, Smoked Pepper, Shallot, Pumpkin Seeds & Coriander Crumb £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) £41

### SIDES

£6  
each

<b>Vegetables</b> (df on request)	<b>Potatoes</b>
Charred Cauliflower Tartare (V)	Smoked Bacon Rosti
Kale & Chestnut (V)	Marinated Olive Mash (V)
Carrots & Black Garlic (V)	Rosemary Pomme Parisienne (V)

### DESSERT

**Cheesecake** £11  
Vanilla Cheesecake, Almond, Pineapple & Coconut  
**Date** (V) £11  
Date & Walnut Tart, Buttered Caramel, Coffee, Brandy Snap  
**Orange** (PB, gf option) £11  
Set Orange & Ginger Cream, Rhubarb, Pistachio, Granola, Maple Crème Fraiche  
**Cheese** £14  
Artisan Scottish Cheeses, Homemade Oatcakes & Seeded Crackers (gf option) Pre-order recommended. (DB&B £3 supplement)  
**Handcrafted Petit Fours & Coffee** (pp) £6.50

*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***

### **Snacks in the lounge**

**Homemade Rosemary Brioche & Truffle Butter**

### **Amuse Bouche**

#### **Starter**

Isle of Mull Cheddar (v) **or** Chorizo Terrine (gf) **or** Salmon (gf, df)

#### **Soup**

Butterbean (PB, df)

#### **Main**

Hake (df, gf option) **or** Pork (g) **or** Gnocchi (v, gf)

### **Artisan Scottish Cheese Plate**

*(£14 Supplement)*

### **Pre Dessert**

#### **Dessert**

Date (v) **or** Cheesecake **or** Orange (PB, gf option)

### **Hand Crafted Petit Fours & Coffee**

£82.50

*Discretionary 10% service charge will automatically be applied  
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