



<u>STARTER</u>	PRICE
<b>SEABASS ESCABECHE</b> Torched green beans, orange segments, raspberries, balsamic	£9.95
<b>CHICKEN LIVER PATE</b> Pickled vegetables, highland oatcakes, cherry puree, crisp pancetta	£8.95
<b>CITRUS CURED SALMON</b> Wasabi emulsion, roasted beetroot, pickled cucumber, oat crumb, lime sorbet	£9.95
<b>TORCHED WATERMELON</b> Strathdon blue, strawberries, crispbreads, balsamic	£8.95
<u>MAIN</u>	
<b>ROASTED RUMP OF LAMB</b> Fondant potato, baby navet, miso carrot, black pudding crumb, crisp onions	£30.95
<b>BRAISED PORK BELLY</b> Potato rosti, butternut squash, pak choi, salsa	£27.95
<b>ROASTED COD FILLET</b> Sweet potato curry, fennel bhaji, candied cashews, pickled carrots	£26.95
<b>PANCETTA ROASTED MONKFISH</b> Potato and pancetta terrine, curried creamed leeks, green beans, red wine & port reduction	£28.95
<b>ROASTED BEETROOT &amp; VANILLA RISOTTO</b> Crisp poached egg	£18.95
<u>DESSERT</u>	
<b>STICKY TOFFEE PUDDING</b> Toffee sauce, salted caramel ice cream	£8.95
<b>ORANGE BAKED YOGHURT</b> Rhubarb puree, brambles	£8.95
<b>CHOCOLATE GANACHE</b> Honeycomb, strawberry mint & whisky salad	£9.95
<b>SCOTTISH CHEESEBOARD</b> House chutney, quince jelly, grapes, celery, selection of biscuits (£3.50 supplement for DBB rate)	£16.95

*All of our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. If you have a food allergy or any dietary requirements, please speak with a member of staff before ordering.  
Full allergen information is available.*