



LES ENTREES – STARTERS

Charred Local Leek Consommé, St Brides Free Range Chicken and Truffle Tortelloni,
Salfrino of Spiced Winter Vegetables - £10.00

Moray Firth Blue Tail Lobster Mousseline, Beignet of the Claw, Baby Spinach,
Sauce Americaine - £12.50

Albert Roux's Classic Soufflé Suisse - £9.00

West Coast Crab and Balvenie Whisky Cured Salmon Roulade, Romesco Mayonnaise,
Compressed Cucumber, Brown Crab Tuilles - £11.50

Glazed Scottish Quail Breast, Black Garlic Crust, Slow Confit Leg,
Shallot Compote, Sherry Vinegar Reduction - £10.50

LES PLATS PRINCIPAUX – MAINS

Scottish Seafood Zarzuela, Sauerkraut and Mascarpone, Espellete Pepper,
Gaufrette Chips, Langoustine Bisque - £22.00
(Seared Sea Trout, Poached Lemon Sole, Roast Langoustine, Braised Octopus Carpaccio)

Butter Poached Fillet of Skrei Cod, Baby Squid Bolognese, Roast Jerusalem Artichoke,
Cep Duxelle, Lemongrass and Saffron Scented Fish Cream - £20.50

Loin of Newtonmore Venison, Slow Braised Shoulder and Cabbage Faggot, Hazelnut Pomme Puree,
Ruby Port Wine Poached Pear, Sauce Grand Veneur - £23.00

Heritage Potato and Black Truffle Risotto, Vacherin Mont d'Or Croquettes,
Salad of red and white Endive, Pumpkin Seed Dressing - £17.50

Campbell's Gold Scotch Rib-eye Steak, Fine Beans, Fresh Chipped Potatoes, Béarnaise Sauce - £27.00

LES DESSERTS – DESSERTS

Albert Roux's Classic Lemon Tart, Coconut Meringue, Rhubarb Sorbet,
Sea Salt and Hazelnut Crumble - £8.50

Assiette of House Desserts - £9.00
(Mini Salted Caramel Entremet, Mini Chocolate Fondant, Peanut Butter Macaroon,
Apple and Caramel Parfait, Yoghurt Sorbet)

Selection of Home-made Ice Creams and Sorbets - £8.00

Iced White Chocolate Semifreddo, Burnt Marshmallow, Rum Roasted Pineapple,
Praline Crèmeux, Brown Sugar Brittle - £9.00

Selection of Local and Continental Cheese served with Biscuits and Homemade Chutney - £12.95

WE ENDEAVOUR TO USE LOCAL PRODUCE WHEREVER POSSIBLE

Free Range Chicken, Guinea Fowl and Duck, St. Brides Farm, Strathaven
Game, Braehead Foods
Fish, Duncan Fraser Fishmongers, Inverness
Pork, Peelham Farm, Foulden, Berwickshire
Creel Caught Langoustines, Lobster and Orkney Scallops, Keltic Seafare, Dingwall
Free Range Eggs from Caithness, M&L Armitage & Son Lochquoy Farm, Castletown

A 10% discretionary service charge will be added to your bill.