



BAR FAVOURITES

Sandwiches, Salads & Snacks

Soup of the Day with Crusty Bread	£7.00
Charcuterie Platter with Olives, Gherkins and Crusty Bread	£10.50
Chez Roux and Balvenie whisky cured Smoked Salmon, Buckwheat Blini, Horseradish Cream, Caper Berries	£12.00

Club Sandwich, Grilled Chicken, tomato, Fried Egg and Back Bacon	£10.50
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Grilled Ham and Cheese Sandwich	£9.00
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Traditional Scottish Sandwiches with Mixed Lettuce;	£9.50
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Chez Roux and Balvenie whisky cured Smoked Salmon, Avocado and Wasabi	
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Ham, Mustard and Remoulade	
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Free Range Egg, Spinach and Paprika	
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Mixed Leaves, Tomato, Cucumber, Vinaigrette	£6.00
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Baby Gem, Apple, Celery, Blue Cheese	£9.00
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Classic Caesar Salad;	£8.00
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With Grilled Chicken Breast	£12.00
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With King Prawns	£12.50
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Meals

Homemade Pork Sausage with Mashed Potato and Caramelised Onion Jus	£11.00
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Duo of Aberdeen Angus Mini Burgers with Pommes Pont Neuf	£11.00
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Fish and Pommes Pont Neuf, Mushy Peas, Tartar Sauce	£12.00
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Campbell's Gold Rib Eye Steak, Seasonal Vegetables,	£26.00
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Béarnaise Sauce

Homemade Pasta of the Day	£10.00
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Omelette of your choice with mixed leaves	£9.00
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(Tomato, Mushroom, Ham, Cheese, Herbs, Smoked Trout)

Desserts

Dessert Of The Day	£8.00
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Selection of Ice-Cream and Sorbets	£7.00
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Fresh Fruit Salad	£8.00
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Selection of French and British Cheeses with Homemade	£12.00
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Chutney

Served from 12.00pm till 10.00pm

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



DAILY MENU

Starters

White Onion and Aged Parmesan Velouté, Herb Dumplings,
Toasted Almonds

Curried Scottish Veal Sweetbreads, Cauliflower Cous Cous,
Pickled Wild Mushrooms, Light Pepper Jus

Shetland Mussels Marsellaise, Linguini Nero, Sauce Rouille

Main Courses

Roast Diamond Fillet of Scottish Beef, Smoked Bone Marrow and Parsley Crust, Local
Root Vegetables, Red Wine Jus

Grilled Fillet of Scabster Sea Bream, Homemade Morteau Sausage and Puy Lentil
Cassoulet, Shaved Fennel and Grapefruit

Salt Baked Celeriac and Apple Subric, Leek Fondue, Blue Stilton Bon Bon,
Café de Paris Dressing

Desserts

Selection of Homemade Ice Cream and Sorbets

Valhrona Dark Chocolate and Salted Caramel Entremet,
Balvenie Whisky Jelly, Natural Yoghurt Sorbet

Goat's Cheesecake, Ruby Port Wine Poached Pear,
Prune Chutney, Fennel Seed Sable

Served from 12.00pm till 2.00pm and 6.30pm till 10.00pm

Lunch: £32.50 per person Dinner £35.00 per person

Allergy information on all food dishes and any beverages/ wine by the glass is available on
request

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