



### **STARTERS/BEGINNING...**

#### **AJO BLANCO**

Muscat Grape Salad - Verjus - Nasturtium - Serrano Ham - Almond Soup - 12

#### **MUSHROOMS ON TOAST**

Locally Foraged Chanterelles - Shaved Garlic - Summer Truffle - Toasted Homemade Brioche - 13.5

#### **OCTOPUS**

Carpaccio - Cucumber - Avocado Wasabi - Black Rice - 13.5

#### **CURRIED CRAB**

Arborio Rice - Green Chilli - Bombay Crunch - Parmesan - 13.5

#### **CHICKEN**

Tortellini - Leg 'Bon Bon' - Pickled Mushroom - Black Garlic Aioli - 13.5

### **MAINS/MIDDLE...**

#### **PLAICE**

Tronçon - Cucumber - Caviar - Crayfish - Chive Oil - 28

#### **RABBIT**

Crusted Saddle - Carrot Purée - Golden Raisins - Tarragon - 28

#### **OX**

Slow Braised Cheek - Cromarty Ale - Potato Terrine - Shallot - Sprouting Broccoli - 29.5

#### **PORK**

Confit Belly - Pork Loin - Brawn - Hispi Cabbage - Apple Cider Sauce - 28.5

#### **SPICED CAULIFLOWER**

Iman Bayildi - Coriander - Crispy Chilli - Peanuts - 26

### **DESSERTS/THE END...**

#### **RICE PUDDING**

Shaved Coconut - Mango Espuma - Puffed Rice - 10

#### **(Perthshire) STRAWBERRIES & CREAM**

Vanilla Semifreddo - Prosecco Poached Berries - Basil - Granola - 10

#### **THE B.F.G**

Chocolate Pave - Hazelnut Cremeux - Amarena Cherries - Pistachio Croutons - Chocolate Sorbet - 10

#### **ICE CREAM & SORBET - 8**

Freshly Churned with Sugar Snap

#### **FARMHOUSE CHEESES**

Biscuits - Oatcakes - Grapes - Celery - Fruit Chutney - 14

**WE ENDEAVOUR TO USE LOCAL PRODUCE WHEREVER POSSIBLE**

**Service charge is not applied to your final bill. Any gratuity is at the discretion of our guest.  
Allergy information on all food dishes and any beverages/wine by the glass is available on request**