



STARTERS

Velouté – Celeriac – Apple – Horseradish – Thyme - 8

Duck Rilette – Fig – Truffle Brioche – Smoked Salt - 12

Cullen Skink – Smoked Haddock – Leek – Potato - 11

Quail – Squash – Cinnamon - Sage - 11

MAINS

Halibut – Cauliflower – Kholrabi - Gem - 27

Assiette – Pumpkin – Walnut – Pickle - 22

Partridge – Salsify – Bread Sauce - Pithivier – Madeira - 26

Angus Beef – Shallot – Horseradish – Mushroom – Tender Stem - 27

DESSERTS

Gingerbread Creme Brulee - 8

Textures Of Chocolate – Caramel – Salt – Milk - 8

Home Churned Ice Cream & Sorbet Selection - 6

Local Scottish Cheese – Chutney – Celery – Grapes – Oatcakes & Crackers - 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**