



STARTERS

Cured Mackerel, Red Cabbage, Wasabi, Lemon, Sesame - £13.50

Smooth Liver Parfait, Crisp Tulle, Truffle Honey, Pickled Walnut - £ 13.50

Velouté of Beetroot, Apple & Horseradish - £12.00

Creel Caught Langoustines, Hough Tortellini, Fennel, Bisque - £17.00

Smoked Cauliflower, Sticky Chicken Wings, Pickled Chilli, Lemon - £12.50

MAINS

Highland Estate Venison, Liquorice Root, Braised Cabbage, Roast Garlic - £29.00

Poached Fillet of Highland Salmon, Wilted Hispi Cabbage, Toasted Almond, Ginger - £26.00

Seared Gigha Halibut, Hand Rolled Tagliatelle, Nori, Pancetta Dashi - £29.00

Sautéed Spinach Gnocchi, Roast Pumpkin, Parmesan Crackling - £19.00

Confit Belly of Pork, Celeriac, Apple, Brandy Glaze - £26.00

DESSERTS

Classic Lemon Tart, Sherbet, Meringue, Raspberry - £9.00

Chocolate Gateau, Praline, Caramel - £9.00

Gingerbread, Brûléé, Espresso, Orange - £9.00

Selection of Home Churned Ice Creams & Sorbets, Fruit Coulis, Crisp Wafer - £8.00

Selection of Local & Continental Cheeses,
Cracker & Oatcakes, Prune Chutney, Grapes and Celery - £14.00

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**