

LES ENTREES – STARTERS

Albert Roux's Classic Soufflé Suisse - £14

Roast Jerusalem Artichoke Velouté, Mushroom Duxelles & Truffle - £12

“Brawn” Pig Head Terrine, Crispy Black Pudding Croquette, Quince Purée, Verjus Sauce - £14.50

Light Smoked Cauliflower Pannacotta, Scottish Brown Crab, Granny Smith and Chicory Salad - £15.50

Hand Rolled Salmon Tortellini, Garlic Butter Poached Langoustines, Ruby Grapefruit Sauce - £17

LES PLATS PRINCIPAUX – MAINS

Speyside Hogget, Sauteed Lamb Sweetbread, Confit Shoulder, Onion Tarte Fine, Rosemary Sauce £30

Baked Hake with Rarebit Crust, White Bean Ragout, Shetland Mussel and Leek Sauce - £25

Seared Stone Bass, Parsley Root Purée, Sautéed Sprouts and Pancetta, Salsify - £26

Butternut Squash and Sage Risotto, Seeded Savoury Granola, Parmesan and Sage Foam - £21

Glazed Slow Cooked Beef Short-Rib, Beef Medallion with Bone Marrow Crust, Mushrooms and Shallots,
Creamed Potatoes - £33

LES DESSERTS – DESSERTS

Albert Roux's Classic Lemon Tart, Mandarin Sorbet, Cognac Soaked Oranges - £11

Spiced Rum & Raisin Parfait, Pineapple Salsa & Purée, Toasted Coconut - £10.50

Tasting Plate of Chocolate - £11
(Milk and Dark Chocolate Custard, Pecan Nut Brownie,
Cocoa Nib Macaroon, Malt Whisky Sorbet)

Selection of Home-made Ice Creams and Sorbets - £10

Selection of Local and Continental Cheeses,
Home-made Oatcakes and Walnut Bread, Prune Chutney, Grapes and Celery - £16

WE ENDEAVOUR TO USE LOCAL PRODUCE WHEREVER POSSIBLE

Free Range Chicken, Guinea Fowl and Duck, St. Brides Farm, Strathaven
Game, Ochill Foods
Fish, George Campbells Bros, Perth
Pork, Ramsay of Carlisle, Clyde Valley
Oysters, Orkney Scallops, Salmon, Loch Fine

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