**Nibbles/Starters**

**Homemade Breads (V)** £5.00

Noisette butter, aged balsamic, extra virgin olive oil

**Soup of the Day (V)** £7.50
Homemade bread, Netherend Farm butter

**Duck Liver and Pistachio Parfait** £8.50

Fig and apple chutney, port reduction and ginger bread croute

**Perthshire Wood Pigeon** £10.50Stornoway black pudding, fermented wild blackberries, smoked cocoa and honey jus

**Taste of the Scottish Waters** £12.50

West coast Crab cake, Shetland mussels, Peterhead mackerel, keta caviar, bisque mayo, apple and pickled seaweed

**Roast Jerusalem Artichoke Risotto (V)** £8.50 Honey roasted seeds, artichoke crisps, gran Moravia, sage crème fraiche

**(V) Vegetarian Option**

**All dishes are available as a main course on request**

**If you have any allergies, please let your waiter**

**Or waitress know, and we will advise the chef**

**To discuss suitable dishes or alternatives for your meal**

**All prices in GBP and include VAT**

With a huge increase in cashless payments, we want to make sure our hard-working team are properly appreciated. We are therefore adding an optional 10% gratuity to all bills £20 and over. All tips go directly to staff and are shared out by them across the whole team.



**Mains**

**Steamed Scrabster Plaice** £22.50

Roast cauliflower, blackened leeks, crispy grapes, herb mash, and sauce Veronique

**Hendersons 8oz Scotch Beef Rib Eye Steak** £35.00

Hand cut chips, garlic roast tomato, flat cap mushroom and a peppercorn sauce

**Loch Rannoch Venison Loin** £30.00

White chocolate and parsnip puree, celeriac and potato pomme anna, pickle poached pear, chestnut and bacon puff, venison jus

**Chicken and MacSween’s Haggis Ballantine** £22.50

Colcannon potato scones, roast neep puree, peppered kale, whisky and thyme sauce

**Pumpkin and Sage Tortellini (V)** £18.50

Blackened leeks, toasted seeds, sage crisp, smoked paprika and butternut squash emulsion

**Ossian Battered Fish and Chips** £18.50

Beer battered Scottish haddock, hand cut chips,

crushed peas, tartare sauce

**Aberdeen Angus Burger** £19.50

Applewood Isle of Kintyre cheddar, Henderson’s dry cured bacon, baby gem, house relish, on a brioche bun with coleslaw and skinny fries

## Desserts

**Dark Chocolate Crème Brulée**  £9.00

Mandarin sorbet, pickled clementines, orange and polenta shortbread

**Honey Poached Pear** £8.50

Pear and white chocolate bavarois, chocolate pebbles

**Sticky Toffee Pudding** £8.50

Tonka bean ice cream, pecan and butterscotch sauce

**Passionfruit Posset** £7.50

Pomegranate granita, roasted coconut, candied almond

**Selection of Scottish Cheeses**  £12.50

Selection of 3 cheese, seasonal chutney, grapes

artisan crackers, quince jelly

**Ice creams & Sorbets** £7.50
3 scoops

**Beverages & accompaniments**

Selected Port from 4.90

Liqueurs from 4.70

Freshly ground coffee 3.60

Tea & Fruit Tea (Various) 3.00

Cafeteria of coffee (per person) 4.00

Flat white 3.90

Café latte 3.90

Cappuccino 4.20

Espresso 2.10

Double espresso 3.30

Liqueur coffee 7.70