

DINNER MENU

NIBBLES

Gordal Olives	5
House Focaccia, whipped butter	7.5
Baked Bread, Balsamic, EVOO	6.5

TO START

CRAB, bisque, tuille, chive oil	14
VENISON TARTARE, shallots, gherkins, herb emulsion	14
SCALLOPS, parsnip purée, chowder	16
CREPES, spinach, butternut squash, walnuts, smoked Applewood espuma	11

TO FOLLOW

DUCK, celeriac & fennel purée, baby vegetables, beetroot reduction, roast baby potatoes, cherry Jus	32
GNOCCHI, wild mushrooms, chestnuts, pickled celeriac	20
CHICKEN, haggis, baby vegetables, neeps purée, creamed potatoes, Jus	24
COD, butternut squash & cod mousse, caper velouté, parsnip purée, caviar, crushed potatoes	25

SIDES - 6

Chunky Hand Cut Chips	Honey Glazed Carrots	Seasonal Greens
Creamed Spinach	Creamed Potatoes	Grilled Leeks

CLASSICS

STARTERS

SOUP, crusty loaf, whipped butter	7.5
CHICKEN LIVER PARFAIT, brioche, caramelised onion	11
HAGGIS, NEEPS & TATTIES, haggis bon bons, neeps purée, peppercorn sauce	11
CULLEN SKINK, smoked haddock croquette, fish velouté	14

MAINS

BEEF BURGER, homemade beef pate, hand cut chips, tomato, baby gem, ketchup & mustard	19.5
Add Cheese	2
STEAK PIE, creamed potatoes, baby vegetables, butter puff pastry	19
FISH & CHIPS, beer battered haddock, hand cut chips, tartar, vinegar powder	21
10oz RIBEYE STEAK, king oyster mushroom, roast tomato, hand cut chips Peppercorn or red wine Jus	40