

Snacks

Oysters £2.85 ea
Lemon, sherry vinegar & shallot or chive aioli

Tomato & Tarragon Bruschetta £5
Basil & aged balsamic

Herb Hummus £4
Crudités

Truffle Mac & Cheese £4

Breaded Boccachini Balls £4

Mixed Olives £3

Marinated Vegetables £3

To Start

Pork Cheek £6
Raisin ragout, spring onion, puffed rice

Quail £7
Chicory, shallot, soya glaze

Hand Dived Scallops £9
Sweetcorn, lobster & crostini

Cep Gnocchi £7
Truffle, parmesan, brown beech mushroom

Anti-Pasti £15
For 2 to share
Iberico ham, mortadella bologna, salame finocchiona, for di bresaola, tomato & tarragon focaccia, hummus & mixed olives

To Follow

Highland Venison £20
Pear, butternut squash, douglas fir

Chicken Caesar £16
Romanian lettuce, bacon, caesar dressing

Wild Hallibut £19
Baby gem, parsley broth, turnip

Pave of Cod £16
Sweet pepper, nasturtium, smoked paprika

Vegetarian

Roasted Cauliflower £6/13
Curry, raisin, carrot sauce

Barley Risotto £7/14
Jerusalem artichoke, lemon, parsley

Neapolitan Pizza

Choose your base £6
Classic / Gluten free

Choose your sauce;
Classic tomato / Garlic butter

Choose your toppings £1 ea
Sundried tomato, mushroom, red pepper, capers, olives spinach, rocket, sweetcorn, pineapple, oregano basil, tarragon, sage, red onion, fried egg

Additional toppings £1.50 ea
Parma ham, chicken, smoked bacon, pepperoni pancetta, hotdog, cheddar, mozzarella parmesan

Fresh Egg Pasta

Rigatoni Arrabbiata £12
Plumb vine tomato, chilli sauce, mixed herbs & parmesan

Avocado Conchiglie £13
Fresh avocado, red chilli, lime, cherry tomato & coriander (served warm)

Squid Ink Spaghetti £15
Prawns, mussels & queen scallops in a garlic, herb & white wine cream

Rigatoni Bolognese £14
Rich Bolognese ragu with pickled courgettes, sage & red wine reduction

Salmon Conchiglie £15
Dressed in a lemon & fennel cream with flaked smoked salmon, fennel & puffed wild rice

From the Grill

Aged Beef Burger £13
*Red onion compote, tomato, lettuce, brioche bun
with skinny fries*

Add cheese £1.50

Add bacon £1.50

35 Day Dry Aged Beef

6oz Fillet of Beef £29

8oz Ribeye £23

8oz Sirloin £21

All steaks served with tobacco onions & roasted beef
tomato

Sides £3

Tobacco onions

Hand cut chips

Baby gem & pink grapefruit vinaigrette

Charred cauliflower & parmesan

Carrot, sesame seed & smoked paprika

Skinny fries

Sweet potato fries

Green salad

Sauces £3

Mixed peppercorn

Marrowfat butter

Blue cheese & fennel butter

*Please always inform your server of any
food allergies or intolerances when ordering
as not all ingredients can be listed & we
cannot guarantee the total absence of
allergies in our dishes.*

*Detailed allergen information is available
on request from your server.*

*A discretionary optional service charge
Of 10% will be added to your bill.*

Desserts

Baked Pineapple £6
*Lime, coconut, syrup
(vegan)*

70% Chocolate £6
Panacotta, cherry, hazelnut

Ruby Grapefruit £6
Fennel, yuzu custard, meringue

Ice Cream & Sorbet £5
*Your server will inform you
of today's selection*

Scottish Cheese Board £11
Chutney, crackers, fruit, grapes

Hot Drinks

All our hot beverages are served with a
Selection of Homemade petit-fours £5.00

*Choose from - Americano / Café Latte
Cappuccino / Mocha / Flat White
Breakfast Tea / Earl Grey Tea / Fruit Tea
Hot Chocolate*

Liqueur Coffee

Amaretto £5.75
Baileys Latte £5.75
Jameson Irish Coffee £5.75
Vecchia Brandy Coffee £5.75
Mexican Orange Coffee £5.75

Tasting Menu

£50 per person

Matched with wine £80 per person

Snacks

Hand Dived Scallop

Sweetcorn, lobster, crostini

Pork Cheek

Raisin ragout, spring onion, puffed rice

Wild Hallibut

Baby gem, parsley broth, turnip

Highland Venison

Pear, butternut squash, douglas fir

Pre-Dessert

70% Chocolate

Panacotta, cherry, hazelnut

Or

Baked Pineapple

Lime, coconut, syrup

Scottish Cheese Board

Chutney, crackers, fruit, grapes

£8 supplement