



DINNER January Menu

£40 Two Courses | £45 Three Courses

Starters

Cauliflower Velouté, White Truffle Oil (VGA, GFA)

Octopus Carpaccio, Ruby Grapefruit, Nasturtium (DF, GF)

Smoked Salmon, Potato & Dill Terrine, Yuzu Mayonnaise, Prawn Cracker (GF)

Confit Chicken Leg Croquette, Wholegrain Mustard, Chicory, Capers (DF)

Red Beetroot & Herb Tartare, Vegan Horseradish Yoghurt (VG, GF)

Main Courses

Seared Venison Loin, Jerusalem Artichoke, Black Garlic, Braised Red Cabbage (GF,DF)

Paupiettes of Lemon Sole, Saffron Potatoes, Samphire, Bisque Sauce (GF)

Baked Fillet of Cod, White Bean & Pancetta Cassoulet, Buttered Kale, Chicken Sauce (GF)

Beef Cheek, Caramelised Onion, Parsnip, Pommes Purée (GFA)

Sweet Potato & Roast Chestnut Pithivier, Crispy Kale, Salsify (VG)

Sides

Sourdough Bread £3.50 (VGA)

Buttered Baby New Potatoes £4 (V, GF)

Truffle Parmesan Fries £4

Tenderstem Broccoli, Sesame & Toasted Almonds £4 (V, GF, DF)

Desserts

Coffee Parfait, Pistachio, Dark Chocolate (V)

Vanilla Custard Panna Cotta, Poached Rhubarb, Ginger

Port Wine Poached Pear, Lotus Biscoff, Blood Orange (VG)

Trio of Local Scottish Cheeses, Chutney, Grapes, Artisanal Crackers (V, GFA)

Allergens are present in the kitchen. Please speak to your server before ordering.

GF(A) – Gluten Free (Available) | DF – Dairy Free | V – Vegetarian | VG – Vegan | VGA – Vegan Available