

KITCHEN

RESTAURANT

DINNER MENU

2 COURSE £35

3 COURSE £45

Starters

Cauliflower Soup, White Truffle Oil (VGA, GFA)

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

Smoked Salmon, Potato and Dill Terrine, Yuzu mayo, Prawn Cracker (GF)

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

Chickpea Falafel, Mint Tzatziki, Red Pepper, Coriander (VG)

Main courses

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

Steamed Halibut Fillet, Braised Leeks, Nori and Caviar Sauce (GF)

Pan Seared Seabass, Potato Gnocchi, Pancetta and Tomato Ragu

Beef Cheek, Caramelised onion, Parsnip, Pommies Puree (GF)

Roast Butternut Squash Risotto, Sage, Crispy Kale (VG)

Sides

Sourdough Bread £3.50 (VGA)

Rosemary Roasted Baby New potatoes £4 (V, GF)

Tender stem Broccoli, Sesame Toasted Almonds £4 (VG, GF)

Desserts

Vanilla Custard Pannacotta, Poached Rhubarb, Ginger

Coffee parfait, Pistachio, Dark Chocolate (V)

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

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

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

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