



Lunch Menu

Starters

Fresh Market Vegetable Soup of the Day (PB, gf option) **£7:95**
Served with homemade bread

Paneer (V) **£9.95**
Whipped Paneer, Aubergine Pickle, Amaranth Tempura, Karalan Curry Espuma

Duck Terrine (gf option) **£9.95**
Confit Duck Terrine, Apple & Walnut, Charred Brioche, Quince Gel

Classic Smoked Salmon (gf option) **£12.95**
with Capers, Shallot & Parsley, Tamarind Mayo, Brown Bread & Butter

Risotto (gf) **or Pasta** **Large £14.25 /Small £9.95**

Chorizo, Red Pepper & Rosemary

or Black Crowdie, Leek & Toasted Pumpkin Seed (PB, V)

Homemade Tarts

Smoked Salmon & Chive Tart (gf option) **£13.95**

Fat Cow & Wild Mushroom Tart (gf option) **£13.95**
Tarts served with Dressed Mixed Leaves & Herb Roasted New Potatoes

Mains

Venison Pie **£16.95**
Slow Cooked Venison Pie, Clapshot Mash, Buttered Market Vegetables

Pheasant **£18.50**
Roasted Perthshire Pheasant Breast, Haggis Pomme Purée, Braised Leeks, Hen of the Woods, Rosemary

Hake **£18.95**
Fillet of Hake, Ginger Polenta Cake, Pok Choi & Sugar Snap Peas, Tamarind & Norwegian Prawn Vierge

Butternut Squash (V) **£16.95**
Baked Butternut Squash, Barley & Blue Murder Risotto, Charred Little Gem, Cauliflower Butter Sauce, Cumin Tuille

Desserts

@ £8.95

Pear (gf option)
Pear & Chestnut Panna Cotta, Pear Cake,
Roasted Pear, Sweet Chestnut, Mace Caramel

Plum (V. PB. gf)
Plum Tarte Tatin, Orange & Thyme Crème
Anglaise, Tigernut Crumble

Gooseberry (gf option)
Gooseberry Financier, Caramelised Marzipan
Ice Cream, Amaretto Cream, Almond Tuille

Duo of Scottish Cheese & Crackers
Choice of Morangie Brie, Isle of Mull Cheddar,
Black Crowdie or Strathdon Blue

MENU SUBJECT TO CHANGE

Discretionary 10% Service Charge automatically applied to a table of 5 or more