



Table D'Hote Menu

Starters

Duck

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

Scallop

Seared Shetland Scallops, Pumpkin, Crisp Sage, Sweet Cured Bacon (gf and df option)

Red Pepper

Red Pepper Soup, Butterbeans, Chorizo & Slow cooked Pork Croquette (gf option)

Paneer

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

Allium

Smoked Onion Tart, Watermelon Radish & Watercress Salad, Confit Carrot & Fennel Seed Puree (PB, V)

Mains

Venison

Panfried Venison, Black Pudding Dauphinoise, Ballaird Farm Beetroot & Turnip, Bramble Reduction

Pheasant

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

Hake

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

Butternut Squash

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

Celeriac

Celeriac & Lentil Millefeuille, Hazelnut & Truffle Crust, Roasted Corn, Tomato Concasse (PB, V, gf option)

Dessert

Chocolate

Chocolate & Cherry Tart, Clotted Cream Mousse, Sour
Cherry & Kirsch Puree

Pear

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

Gooseberry

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

Plum

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

Cheese - Artisan Scottish Cheeses, Homemade Oatcakes & Seeded Crackers (gf option) Pre-order
recommended

2 courses £39.75 / 3 courses £49.95

Discretionary 10% service charge will automatically be applied. Menu subject to change



Chef's Sampler Menu

Snacks

-

Homemade Bread & Flavoured Butter

-

Amuse Bouche

-

Duck (gf option)

or

Scallop (gf and df option)

-

Red Pepper (gf option)

-

Hake

-

Venison

or

Pheasant

-

Trio Of Scottish Artisan Cheese (£12.50 supplement)

-

Chocolate

or

Gooseberry (gf option)

-

Coffee & Petit Fours

£85

Menu subject to change

Discretionary 10% service charge will automatically be applied



Vegetarian Chef's Sampler Menu

Snacks (v)

-

Homemade Bread & Flavoured Butter (v)

-

Amuse Bouche (v)

-

Paneer (v)

-

Red Pepper (v. gf option)

-

Allium (v. PB)

-

Butternut Squash (v)

-

Trio Of Scottish Artisan Cheese (£12.50 supplement)

-

Chocolate (v)

or

Gooseberry (v. gf option)

-

Coffee & Petit Fours

£85

Menu subject to change

Discretionary 10% service charge will automatically be applied



Hogmanay Celebration Menu 2024

Snacks

-

First Footing Bread & Butter

-

Guinea Fowl Pithivier

or

Baked Artichoke & Black Pudding

-

Smoked Prawn Cocktail

-

Ham & Leek Velouté

-

Poached Fillet of Sole

-

Aged Scottish Beef Sirloin

or

Breast of Duck

-

Scottish Artisan Cheese (£12.50 supplement)

-

Chocolate & Beetroot

Or

Pear & Honey

-

Coffee & Petit Fours

£94.75

Only served on 31 December 2024.

Contact us in advance if you have dietary restrictions

Menu subject to change

Discretionary 10% service charge will automatically be applied