



Table D'Hote Menu

Starters

Pigeon

Seared Pigeon, Smoked Bacon, Baby Onions, Button Mushrooms & Red Wine

Sea Trout (gf)

Cured Sea Trout, Fennel & Orange, Seaweed Caviar

Winter Squash (PB, V, gf option)

Velouté, Malt Barley, Tamarind & Pistachio

Jerusalem Artichoke (V)

Artichoke Beignet Souffle, Truffle, Caramelised Parsnip Cream

Rabbit

Braised Rabbit & Black Pudding, Carrot, Watercress & Crackling

Mains

Perthshire Pheasant (gf option)

Roast Pheasant Breast, Fondant Potato, Root Vegetables & Sprouts, Chestnut Stuffing, Pigs in Blankets, Cranberry Reduction

Maple Glazed Ham (gf)

Slow Cooked Glazed Ham, Koffman's Cabbage, Glazed Shallot, Mustard Duchess, Café Au lait Sauce

Fillet of Sole (gf)

Fillet of Sole, Prawn Mousseline, Pink Fir Potato, Spinach & Grapes, Bisque Emulsion

Beetroot (V)

Beetroot Gnocchi, Goats Cheese, Spiced Apple & Roasted Pumpkin Seeds

Celeriac (PB, V)

Celeriac Linguine, King Oyster, Smoked Garlic, Rosemary & Crispy Kale

Dessert

Chocolate

Delice of Dark Chocolate & Mint, Mint Ice Cream,
Chocolate Brandy Snap

Lemon Grass (gf option)

Lemon Grass Panna Cotta, Poached Nectarine, Tonka
Bean Bonbon, Whiskey Caramel

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

Apple (PB, V, gf)

Classic Apple Tart Tatin, Olive Crumble, Fig & Honey
infused Custard

Walnut

Walnut & Mincemeat Tart, Pear & Thyme Sorbet,
Crème Fraiche

2 courses £41.50 / 3 courses £52.50

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



Chef's Sampler Menu

Snacks

-

Homemade Bread & Flavoured Butter

-

Amuse Bouche

-

Pigeon

or

Jerusalem Artichoke (V)

-

Winter Squash (PB, V, gf option)

-

Sea Trout (gf)

-

Perthshire Pheasant (gf option)

or

Sole (gf)

-

Trio Of Scottish Artisan Cheese (£12.50 supplement)

-

Chocolate

or

Walnut & Mincemeat

-

Coffee & Petit Fours

£87.50

Discretionary 10% service charge will automatically be applied

Menu subject to change



Vegetarian Chef's Sampler Menu

Snacks (v)

-

Homemade Bread & Flavoured Butter (v)

-

Amuse Bouche (v)

-

Jerusalem Artichoke (v)

-

Winter Squash (PB, V, gf option)

-

Beetroot (V)

-

Celeriac (PB, V)

-

Trio Of Scottish Artisan Cheese (£12.50 supplement)

-

Chocolate (v)

or

Walnut & Mincemeat (v)

-

Coffee & Petit Fours

£87.50

Discretionary 10% service charge will automatically be applied

Menu subject to change



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