



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

Sweet Potato (PB, V, gf option)

Sweet Potato Velouté, Malt Barley, Tamarind & Pistachio

Jerusalem Artichoke (V)

Artichoke Beignet Souffle, Truffle, Caramelised Parsnip Cream

Rabbit

Braised Rabbit & Black Pudding, Carrot, Watercress & Crackling

Mains

Pan Seared Duck (gf, df option)

Pan Seared Duck Breast, Fondant Potato, Celeriac Confit, Roast Kumuat, Red Wine Reduction, Winter Spiced Foam

Pork Boudain (gf, df option)

Fillet Of Pork Boudin, Parma Ham, Koffman's Cabbage, Glazed Shallot, Mustard Duchess, Tarragon Café au Lait

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

Butternut Squash (PB, V)

Butternut Squash Linguine, King Oyster, Smoked Garlic, Rosemary & Crispy Kale

Chef's Recommendation (£7 Supplement)

21 Day Matured Scottish Sirloin of Beef, Braised Ox Cheek Burger, Crispy Potato, Watercress & Bearnaise Sauce

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 & Maple
Syrup infused Custard

Orange & Polenta (v)

Orange & Polenta Tart, Orange Marmalade, Roasted
Pecans, Honey Ice Cream



Chef's Sampler Menu

Snacks

-

Homemade Bread & Flavoured Butter

-

Amuse Bouche

-

Pigeon

or

Jerusalem Artichoke (V)

-

Sweet Potato Velouté (PB, V, gf option)

-

Sea Trout (gf)

-

Pan Seared Duck (gf. df option)

or

Sole (gf)

-

Trio Of Scottish Artisan Cheese (£12.50 supplement)

-

Chocolate

or

Orange & Polenta

-

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)

-

Sweet Potato Velouté (PB, V, gf option)

-

Beetroot (V)

-

Butternut Squash (PB, V)

-

Trio Of Scottish Artisan Cheese (£12.50 supplement)

-

Chocolate (v)

or

Orange & Polenta (v)

-

Coffee & Petit Fours

£87.50

Discretionary 10% service charge will automatically be applied

Menu subject to change