



Lunch Menu

Starters

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

Jerusalem Artichoke (V) **£9.95**

Artichoke Beignet Souffle, Truffle, Caramelised Parsnip Cream

Rabbit **£9.95**

Braised Rabbit & Black Pudding, Carrot, Watercress & Crackling

Classic Smoked Salmon (gf option) **£12.95**

with Capers, Shallot & Parsley, Wasabi Mayo, Brown Bread & Butter

Risotto (gf) **or Pasta** **Large £15.25 /Small £9.95**

Smoked Bacon, Mushroom & Baby Onion

or Carrot, Watercress & Spiced Walnut (PB, V)

Homemade Tarts

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

Curried Cauliflower & Aubergine Chutney Tart (gf option) **£13.95**

Tarts served with Dressed Market Salad & Crushed Herb Potatoes

Mains

Venison Pie **£17.25**

Slow Cooked Venison, Chestnut & Rosemary Mash, Red Cabbage & Market Vegetables

Duck (gf. df option) **£19.50**

Slow Cooked Duck Leg, Fondant Potato, Celeric Confit, Roasted Kumquats, Red Wine Reduction, Winter Spiced Foam

Fillet of Sole (gf) **£18.95**

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

Butternut Squash (PB,V) **£16.95**

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

Desserts **@ £8.95**

Lemon Grass (gf option)

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

Orange & Polenta

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

Apple (PB, gf)

Classic Apple Tart Tatin, Olive Crumble, Fig & Maple Syrup infused Custard

Duo of Scottish Cheese & Crackers

Choice of Morangie Brie, Isle of Mull Cheddar, Black Crowdie or Strathdon Blue

Petit Fours & Coffee Selection of Hand Crafted Petit Fours with Cafetiere of Ground Coffee **£6.50 pp**

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

MENU SUBJECT TO CHANGE