



Lunch Menu

Starters / Light Plates

Fresh Market Vegetable Soup of the Day (PB, gf option) **£8.25**
Served with homemade bread

Smoked Bream **£9.95**
Smoked Black Bream Fritter, Pea & Ginger, Mock Seaweed & Caviar, Korean BBQ Dressing

Guinea Fowl (gf option) **£10.25**
Guinea Fowl & Butternut Squash Terrine, Confit Egg Yolk, Capers, Pumpkin Seed & Chicory

Classic Smoked Salmon (gf option) **£13.25**
with Capers, Shallot & Parsley, Togarashi Mayonnaise, Brown Bread & Butter

Mushroom Trio (V. gf option) **£11.95**
BBQ, Pickled & Tempura Mushrooms on Brioche, Honey & Thyme Dressing

Risotto (gf) **or Pasta** **Large £15.75 /Small £10.25**

Sauté Beef, Shallot & Grain Mustard
or Goats' Cheese, Walnut & Artichoke (V)

Homemade Tarts

Smoked Salmon & Chive Tart (gf option) **£14.25**

Sundried Tomato, Sweet Drop Pepper & Basil Tart (V. gf option) **£14.25**
Tarts served with Dressed Market Salad & Herb Butter Potatoes

Mains

Venison Pie **£18.25**
Venison & Juniper Pie, Beetroot Mash, Buttered Vegetables

Duck (gf) **£19.75**
Slow Cooked Duck Leg, Fondant Potato, Celeric Confit, Roasted Kumquats, Red Wine Reduction, Winter Spiced Foam

Sea Trout **£19.25**
Seared Sea Trout, Braised Salsify & Green Beans, Rosemary Dauphine Potato, Blood Orange Butter Sauce

Baby Aubergine (PB,V, gf) **£17.95**
Stuffed Baby Aubergine, Black Chickpea, Baba Ghanoush, Sesame Seed Brittle, Advieh Cream

Desserts **@ £9.25**

Blueberry (PB, gf)

Blueberry Pannacotta, Caramelised Apple Crumble, Apple Brandy Sorbet, Apple Crisps

Orange & Polenta

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

White Chocolate

White Chocolate Mousse, Cardamon Tuille, Coffee & Salted Macadamia Praline

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