

Starters / Light Plates

Fresh Market Vegetable Soup of the Day (PB, gf option) Served with homemade bread		£8.25
Smoked Bream 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, Caperberries, Pumpkin Seed & Chicory		
Classic Smoked Salmon (gf option)£13.25with Capers, Shallot & Parsley, Togarashi Mayonnaise, Brown Bread & Butter		
Mushroom Trio (V. gf option)£11.95BBQ , Pickled & Tempura Mushrooms on Brioche, Honey & Thyme Dressing		
Risotto (§ Sauté Beef, Shallot & Grain Mustard <i>or</i> Goats' Cheese, Walnut & Artichoke (V)	gf) or Pasta	Large £15.75 /Small £10.25
Homemade Tarts		
Smoked Salmon & Chive Tart (gf option) Sundried Tomato, Sweet Drop Pepper & Basil Tart (V. gf option) Tarts served with Dressed Market Salad & Herb Butter Potatoes		£14.25 £14.25
Mains		
Venison Pie Venison & Juniper Pie, Beetroot Mash, Buttered Vegetables		£18.25
Duck (gf) Slow Cooked Duck Leg, Fondant Potato, Celeric Confit, Roasted Kumquats, Red Wine Reduction, Winter Spiced Foam		
£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		
Pear (PB, gf, V) Pear & Tonka Bean Crumble, Praline Ice Cream Chocolate Dark Chocolate Tart, Flowering Red Current Sorbet, Cocoa Tuille	Crème Caramel Black Berry, Clotted Cream, Caramelized Brioche 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