

DINE

APERITIFS

Notti Buie - Pampero Aniversario rum, Amaro Montenegro, Campari, agave, bitters	£10.50
Holy Grail - Aperol, Pisco Aba, fresh lemon juice, sugar	£10.50
Negroni Sbagliato alle more - blackberry infused Aperol, Antica Formula, Martini Bianco, Prosecco	£10.50
Crodino Highball - Seedlip 42, fresh lemon juice, raspberry syrup, Crodino	£10.50

WHILE YOU WAIT

Catalonian Gordal olives	£4.50
Chargrilled sourdough bread - with 'flavour of the day!'	£5.00
Lindisfarne Oysters	three £10.50
- classic, lemon, tabasco	½ Dozen £21.00
Champagne and Oysters (to share)	£45.00
- Enjoy two glasses of Iconic Charles Heidsieck Brut Champagne and six oysters	

STARTERS

Spiced parsnip and apple soup (V, VGO) £7.50 - mulled apple syrup, crème fraîche, dehydrated apple	Cured peppered Scottish mackerel £10.50 - sauce gribiche, sourdough cracker, pickled carrot ribbons	Rabbit ballotine £13.00 - confit leg rilette, raspberry crumb, tarragon mustard crème fraîche, lambs lettuce
Beetroot carpaccio (V, VGO) £10.00 - caramelised orange, celeriac remoulade, baked parmesan crumb	Black fig and red endive (V, VGO) £11.00 - Strathdon blue, smoked almond nibs, balsamic glaze	Game terrine £13.50 - pistachio and apricot chutney, toasted pain d'épices, bitter leaves
Duck and chicken liver parfait £10.50 - ruby port gel, onion marmalade, brioche bun	Caramelised red onion tart (V) £11.00 - marinated red pepper, Szechuan mayonnaise, crispy shallots	Seared scallops £17.50 - crispy chicken wing, julienne veg, chive beurre blanc
Balvenie cured smoked sea trout £11.00 - pickled fennel, smoked tomato, horse radish chantilly	Pan roasted quail £11.50 - roast plum, parsnip purée, yoghurt and wasabi crisp	Grilled langoustines £18.50 - café de paris butter, torched lemon, bitter leaves

MAINS

Moroccan roast butternut squash (V, VGO) £17.00 - roast beets, goats cheese crumb, sprout petals, dukka, pomegranate, mint yoghurt	Celeriac risotto (V, VGO) £17.50 - crispy duck egg, salt baked celeriac, truffle oil	Baked salmon £25.00 - broccoli and nutmeg purée, tomato and bacon jam, tender stem, crushed potatoes
Pan fried fillet of seabream £18.50 - butter confit leeks, sundried tomato vierge, pomme mousseline, crispy kale	Pot roasted pheasant £22.00 - braised leg voulevant, puy lentil ragout, baby carrots	Herb crusted pork loin £27.00 - spiced apple purée, boudin noir, confit potato, shredded radicchio and chestnuts
Roast breast of chicken £19.50 - creamed sprouts, honey and thyme glazed carrots, crispy potato rosti, sage and onion stuffing, jus	Monk fish saltimbocca £24.50 - parmesan and herb gnocchi, tomato and ginger fondue, samphire	Slow braised hogget £28.00 - artichoke purée, roast artichoke hearts, honey glazed piccolo parsnips, rosemary jus
Slow braised ox cheek £20.50 - bubble and squeak croquette, sticky red cabbage, star anise jus	Pan fried halibut £26.50 - braised fennel, broad beans, brown shrimp and caper beurre noisette, potato crisps	Loin of venison £29.00 - hispi cabbage, fondant potato, sugar poached red chilli, juniper jus, bitter chocolate

FROM THE GRILL

Taste the finest Angus beef sourced from trusted farms and the finest fish and seafood from our local waters. Using time honoured traditions, our naturally reared (28-35 day) 8oz aged beef is amongst the most tender and flavoursome of meats.

Each grill item is served with double cooked fries and chefs tomato salad.

8oz Sirloin
£28.50

8oz Ribeye
£29.50

8 oz fillet
£35.00

Fish of the Day
Market Availability/Price

Sauce supplements - Peppercorn | Madeira jus | Garlic butter £2.00

Our Scottish fish of the day is ethically sourced and caught from our surrounding shores, served with chef potatoes and vegetables.

SIDES

House salad (VGO) £4.50 - honey mustard dressing
Chef Potatoes (VGO) £4.50
Chips with aioli (VGO) £4.50
Market Vegetables (VG) £4.50

DIETARY

(V) Vegetarian
(VG) Vegan
(VGO) Vegan option available*

*Please inform us before ordering.

If you are concerned about food allergies, please ask your server about this when choosing one of our menu items.

Please note, our restaurant is not a gluten free environment and all food may contain traces of gluten.

A discretionary service charge of 10% will be added to tables of 8 or more.

All prices are inclusive of VAT at current rate.

Our menus have been printed on recycled plastic to allow us to sanitise after each use.