

# DINNER MENU

## STARTERS

Minestrone

*pea – broad bean – lettuce – pancetta*

Wood Pigeon Wellington

*Sherry vinegar*

Seafood Mosaic

*apple dashi – caviar*

£6 Supplement

Risotto

*artichoke – celeriac – Parmesan*

Quail

*celery – walnut – truffle*

Scallops

*hand dived – fennel – bouillabaisse*

£12 Supplement

## M A I N S

Hake

*Arbroath smokies – butterbeans – brassicas*

Rare Bread Pork

*pancetta – mac n cheese – pickled onion*

Scotch Lamb

*Niçoise flavours – tomato jus*

£8 Supplement

Highland Venison

*BBQ – beetroot – chocolate*

£8 Supplement

Mushroom Pie

*miso – soy – pickle*

Scottish salmon

*Jersey Royals – sea beet – mussel sauce*

Fillet

*Scotch 8oz, caramelised onion – mushroom chutney – thick cut chips*

£12 Supplement

SIDES £5

New potatoes  
*herb buttered*

Sour dough  
*Wild Hearth - oil*

Chips  
*thick cut*

Carrots  
*Maple roast*

Broccoli  
*Tenderstem - almonds*

DESSERTS

Cherry  
*White chocolate - Kirsch - cherry glaze*

Souffle  
*Blacketyside strawberries - compote - sorbet*

Meringue  
*Lemon - Heather Hills honey - lemon sorbet*

Set Custard  
*Tonka bean - rhubarb*

Panna ri (cotta)  
*Fig - aged balsamic*

Bread pudding  
*Cheddar - truffle - pickled walnut*

£39.50 TWO courses / £47.50 THREE courses

Guests booked on a dinner inclusive package are entitled to 2 courses per person.

Any supplements, additional courses and extras will be charged as consumed.

*Food and Beverage intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients.*

*We cannot guarantee that any food or beverage item sold is free from traces of allergens.*

*Please note, a discretionary 10% service charge is added to all bills.*