

STARTERS

- **Choice of artisan breads £3.50**
extra virgin olive oil and balsamic vinegar
- **Marinated olives, artisan breads £4.50**
- **Smoked salmon by John Ross Jr £8.50**
Traditionally garnished
- **Treacle glazed Shetland salmon £6.95**
red pepper syrup, horseradish gel
- **Marbled Highland game terrine £7.50**
quince chutney, olive focaccia
- **Roast breast of wood pigeon £6.50**
celeriac slaw, pickled walnuts, game jus
- **Chef's soup of the day (v) £5.50**
- **Pan seared Scottish langoustines and crispy pork £9.50**
Jerusalem artichoke purée

MAINS

- **21 day aged braised blade of Scottish beef £19.95**
oxtail croquette, balsamic onions, heritage carrots, red wine jus
- **Honey glazed breast of Gressingham duck £23.50**
Dauphinoise potatoes, roasted pumpkin, pak choi, anise sauce
- **Roast Highland breast of pheasant and confit leg £22.95**
sweet potato rösti, sticky red cabbage, wild mushroom and pancetta sauce

GRILLS

- **220g sirloin steak thickly cut from the centre of the loin £25.95**
hand cut chips, slow roasted plum tomato, mushrooms, watercress salad
- **220g rib eye steak thickly cut from the centre of the loin £24.95**
hand cut chips, slow roasted plum tomato, mushrooms, watercress salad
- **Honey and rosemary glazed corn fed chicken breast £21.95**
hand cut chips, slow roasted plum tomato, mushrooms, watercress salad
 - **Sauces £3.00** peppercorn, béarnaise, red wine jus

FISH

- **Pan roasted fillet of herb crusted wild cod £19.95**
buttered curly kale, Scottish mussel chowder
 - **Whole grilled lemon sole £21.95**
new potatoes, lemon and caper butter
 - **Market fish of the day £19.50**

VEGETARIAN

- **Pumpkin tortellini (v) £18.95**
chestnut and sage butter
- **Home made fig tart (v) £16.00**
goats cheese curd, beetroot

SIDES £3.00

- Lucy Carroll's hand cut chips , Seasonal greens, Creamed mash, French fries, Mixed leaf salad, Sweet potato fries

PUDDINGS

- **Hot chocolate fondant (please allow 10 minutes) £8.50**

White chocolate mousse, banana ice cream

- **Macdonald Signature cheese slate £9.50**

Rosemary ash and honeycomb, Oxford Isis and fresh fig, Tunworth and celery, Keens Cheddar, Colton Basset and walnuts, tomato chutney and oatcakes

- **Warm ginger parkin £7.95**

Toffee sauce, ginger snap, ginger ice cream

- **Apple and pear crumble £6.95**

Apple pannacotta, apple sorbet, salted caramel