

A'la Carte Menu

Starters

Deconstructed Cullen Skink

Leek & Onion Purée, Smoked Haddock Croquettes, Fondant Potatoes & a Potato Foam £6.75

Homemade Duck Rillette

Saffron Spiced Pickled Mushrooms, Toasted Soda Bread with a Mixed Leaf Salad £5.75

Roast Beetroot & Goat's Cheese Filo Basket

Sundried Cherry Tomato & Rocket Salad Dressed in Balsamic Glaze £5.95

Scallop & King Prawns

Curried Cauliflower Purée, Nut Granola & a Coconut Foam £12.95

Braised Beef Croquettes

Artichoke Purée, Split Madeira Dressing & Crisp Shallot Rings £4.95

Some of our dishes contain Fish, Shellfish, Nuts, Dairy, Gluten, and Mustard.
For more information please ask your server.

Main Courses

Paupette of Plaice & Smoked Salmon

Braised Baby Vegetables, Wilted Spinach & a Scallop Butter Sauce £13.95

Roast Venison

Beetroot Purée, Roast Carrots, Duchess Potato & a Red Wine Jus £18.95

Wild Mushroom & Asparagus Open Lasagne

Topped with a Rocket Salad & a Side of Garlic Bread £9.95

Skin-on Chicken Breast

Layered Haggis Potato Cake, Wilted Spinach, Glazed Root Vegetables & a Whiskey Mustard Jus £12.95

Duo of Beef

Slowed Braised Flank of Beef, Chargrilled Rib Eye Steak, Mashed Potato, Carrot Puree & Red Wine Sauce £20.95

Chargrilled 8oz Beef Fillet

Roasted Flat Cap Mushroom, Plum Tomato, Rocket & Hand Cut Chips £26.00

<u>Sides</u>

Hand-Cut Chips
Onion Rings
Roast Potatoes
House Dressed Mixed Leaf Salad
Slow Roasted Root Vegetables

<u>Sauces</u>

Red Wine Jus Wild Mushroom Sauce Hollandaise Peppercorn

All Sides & Sauces £1.95

<u>Desserts</u>

Hot Chocolate Fondant

Tablet Ice Cream, Shortbread & Chocolate Sauce £4.95

Eton Mess

Berry Compote, Toasted Meringue, Chantilly Cream & a Coconut Tuille £4.95

Homemade Clootie Dumpling

Custard & Vanilla Ice Cream £4.95

Trio of Ice Cream

Shortbread Crumble £3.95

Rhubarb Custard Panna Cotta

Poached Rhubarb & a Coconut & Ginger Tuille £4.95