



## SCOTTISH OYSTERS

3 finest Scottish rock oysters £8.00

Natural

Garlic & Parsley Butter

Crispy Panko Crumbed

Bloody Mary

## STARTERS

Caramelized Carrot Soup

Coconut, Ginger

£5.25

Onion, Redcurrant, Balsamic Caramel

Chicken Parfait

£6.50

Tartar Of Loch Duart Salmon

Wasabi, Soy, Pickled Ginger

£7.50

Pan-Fried Scallops

Gremolata, Iberico Ham, Lemon Verbena

£9.00

Brie & Avocado Mousse

Guava, Basil, Pine Nut

£6.50

## GRILL

Our prime cuts of grass fed Cairn Hill Farm beef are dry aged for 28 days.

All steaks are brushed with a special marinade and served with duck-fat chips, portabello mushroom, garlic green beans and tomato tapenade.

Reatherblade Steak

226g £17.00

The Flemings Beef Wellington

170g £28.00

The Flemings Côte De Boeuf

340g £30.00

Brandy & Peppercorn Sauce £2.95

Blue Cheese Cream Sauce £2.95

Béarnaise £2.95

## CHEF'S CHOICE

Cairn Hill Farm Rump of Lamb

Tomato, Green Beans, Garlic

£17.00

Hay Infused Duck Breast

Fig, Beets, Gooseberry Jus

£18.00

Roast Chicken

Creamed Potato, Shallots, Wilded Greens

£15.00

Pork Collar

Artichoke, Spiced Apple, Hazelnut & Watercress Salad

£15.00

Icelandic Cod

Avocado, Quinoa & Cobnut Salad, Curry Oil

£16.00

North Sea Hake

Asian Style Broth, Pak Choi, Cashew Nuts

£14.00

## PASTA & RISOTTO

Spelt Risotto

Ox Tongue, Chorizo

Starter £8.00 ~ Main £14.00

Gorn Fed Chicken Risotto

Sun Blushed Tomato, Smoked Mozzarella

£16.00

Potato Gnocchi

Seared Beef, Black Olive, Tarragon

Starter £8.00 ~ Main £16.00

Pappardelle of Chorizo & Asparagus

Cep & Truffle Dressing

Starter £8.00 ~ Main £14.00

## SIDE ORDERS

Smoked Creamed Potato £3.25

Garden Peas, Pancetta, Shallots £3.25

Duck Fat Chips £3.25

Baby Potatoes, Bacon, Chorizo £3.25

Pear, Roquefort & Walnut Salad £3.25

## DESSERT

Valrhona Chocolate & Caramel Tart

Quince Ice Cream, Hazelnut

£5.25

Roast Pear & Pistachio

Scottish Honey Panna Cotta, Lemon & Thyme Sorbet

£5.25

Plum & Vanilla Bakewell

Damson, Almond Ice Cream

£5.25

Slow Cooked Rhubarb

Yogurt Ice Cream, Vanilla, Basil

£5.25

Caramel Soufflé

Banana Ice Cream, Cumin Caramel

£6.25

Scottish Cheese Selection

Quince, Honey Glazed Fig, Walnut

£8.25

## TASTING MENU

Amuse Bouche

Chef's Choice

Caramelized Carrot Soup

Coconut Foam, Young Ginger

Tartar Of Loch Duart Salmon

Wasabi Cream, Soy Jelly, Pickled Ginger

Spelt Risotto

Crispy Ox Tongue, Chorizo

Icelandic Cod

Avocado Purée, Quinoa & Cobnut Salad, Curry Oil

Hay Infused Duck Breast

Roast Fig, Confit Beets, Gooseberry Jus

Caramel Fruit Soufflé

Banana Ice Cream, Cumin Caramel

£35

Please advise our staff of any food allergies and we will either identify suitable meals or create dishes for you.

Customers dining on an inclusive dinner package have an allowance of £26 per person to spend on food, any amount above the allowance will be incurred as a supplementary charge. Please note that a discretionary 8% service charge will be applied to your overall bill.