

DINNER MENU

STARTERS

Velouté
cauliflower - cheese espuma - cheese scone

Duck
terrine - doughnut - plum

George Campbell's Smoked Salmon
celery - apple - caviar
£6 Supplement

Risotto
celeriac - artichoke - Parmesan

Leek
salsify - hazelnut - fig leaf vinegar

Scallops
hand dived - fennel fondue - bouillabaisse sauce
£10 Supplement

MAINS

Lemon Sole
herb hollandaise - BBQ mussels - haricot beans - polenta

Rare Breed Pork
Fillet - pressed belly - boudin noir terrine - chorizo

Scotch Lamb
ewes curd - potato cake - cavolo nero
£8 Supplement

Venison
neck ragout - dauphine - black garlic - fermented spelt
£8 Supplement

Gnocchi
pepper compote - fried capers - semi dried tomato - tapenade

Pie
Hen of the wood - picked mushroom - jus

Fillet
Scotch 8oz, thick cut chips - caramelised onion - mushroom chutney - brown sauce
£12 Supplement

SIDES £5

Potatoes
herb buttered

Bread
sourdough - oil

Chips
thick cut

Salad
bitter leaf

Carrots
maple roast - chantenay

DESSERTS

Brûlée
Chai tea - shortbread

Souffle
pear crumble - vanilla anglaise - clotted cream ice cream

Meringue
lemon curd - honeycomb - lemon sponge - lemon sorbet

Tiramisu
coffee cremeaux - cappuccino ice cream

Cheese
Scottish selection - chutney - chilled grapes - oatcakes
£9 Supplement

Handmade Sweet Treats
pate de fruit - Sicilian biscuit - white chocolate choux bun
- mandarin & dark chocolate madeleine
£12 Supplement

£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.

EOLAS

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.