

DINNER MENU

STARTERS

Pumpkin Velouté

Smoked – spicy pakora – coconut

Wood Pigeon Wellington

pickled raisin

Cured Trout

apple dashi - roe

Risotto

Cep – Parmesan – truffle tuille

Beetroot Tart

Goats cheese - horseradish

Scallops

Pepper compote – noccarella olive

£12 Supplement

M A I N S

Scotch Beef

Loin – cheek – onion

£8 Supplement

Corn Fed Chicken

Truffle Kiev – mac n cheese

Partridge

Parsnip – pear – nuts

Venison

Blackcurrant – beetroot-Black pudding

£4 Supplement

Pithivier

squash – celeriac – lemon skirlie - piccalilli

Scottish salmon

Fennel fondue – bouillabaisse sauce - mussels

Scotch Fillet

Miso mushrooms – semi dried tomatoes – parmesan fries

£12 Supplement

SIDES £6

New potatoes
herb buttered

Sour dough
Wild Hearth - oil

Koffman Fries

Carrots
Maple roast

Broccoli
Tenderstem - almonds

DESSERTS

Toffee Apple

Souffle
Sticky toffee – miso – clotted cream

Meringue
Lemon – Heather Hills honey

Bruleé
Pedro Ximenez - shortbread

Savory 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.*