

# DINNER MENU

## STARTERS

Onion Broth

*Cheese dumplings – roast onion petals – cheddar cheese crackling*

Wood Pigeon Wellington

*pickled raisin – sherry vinegar*

£2 Supplement

Cured Steelhead Trout

*apple dashi – caviar*

Risotto

*mushroom – truffle – Parmesan*

Beetroot Tart

*Goats cheese – horseradish*

Scallops

*Baked in the shell – fermented carrot butter – carrot and fennel salad*

£12 Supplement (please allow 15 minutes cooking time)

## M A I N S

Braised Lamb Shoulder

*Lamb & cheese samosa – tagine consommé*

Corn Fed Chicken Breast

*Kiev – lolly pop – truffled ziti*

Glazed Beef Shin

*Smoked tongue – beer – turnip*

Highland Venison

*Blackcurrant – beetroot – black pudding*

£6 Supplement

Cauliflower

*Miso – caper puree – gnocchi*

Scottish salmon

*Fennel fondue – mussels – bisque sauce*

Scotch Fillet

*Mushroom miso – watercress puree – black garlic – cherry tomato – fries*

£12 Supplement

SIDES £6

Salt Dough Baked Potatoes

*Hay*

Sour dough

*Wild Hearth - oil*

Koffman Fries

*Garlic – rosemary salt*

Chantenay Carrots

*maple syrup*

Broccoli

*Almonds – miso - soy*

DESSERTS

Apple

*Spiced apple compote – white chocolate calvados mousse – sour jelly*

Sticky Toffee Souffle

*Miso – clotted cream*

Greek Yoghurt Semifreddo

*Yuzu cheesecake – meringue – lemon sherbet*

Bruleé

*Pedro Ximenez – shortbread*

Savory Bread pudding

*Cheese – 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.*