

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

£44.50 TWO courses / £49.50 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.