

DINNER MENU

STARTERS

White onion velouté
Watermelon – truffle & bread pudding

Wood Pigeon Wellington
pickled raisin – sherry vinegar
£3 Supplement

Steelhead Trout
Smoked & cured – seaweed – cucumber dashi

Beetroot Tart
Goats cheese – horseradish

Scallops
Watermelon – blood orange ponzu
£12 Supplement

M A I N S

Scotch Lamb
Loin & shoulder – smoked aubergine – harissa broth
£8 Supplement

Pork Fillet
Leek rarebit – peas – torched leek – ziti pasta

Creedy carver duck
Maple smoked breast – leg bon bon – pickled blackberries

Scottish salmon
Fennel – mussels – clams – mariniere sauce

Risotto
Celeriac – artichoke – Parmesan

Scotch Ribeye
Mushroom miso – watercress puree – cherry tomato – fries
£16 Supplement

SIDES £6

Baby Baked Potatoes

Herb butter

Sour dough

Wild Hearth – oil – whipped butter

Fries

Garlic – rosemary salt

Chantenay Carrots

maple syrup

Broccoli

Almonds

DESSERTS

Valrhona 62%

Satila noire cremeaux – hazelnut ice cream – balsamic gel

Sticky Toffee Souffle

Miso – clotted cream

Greek Yoghurt Semifreddo

Yuzu cheesecake – meringue – lemon sherbet

Bruleé

Heather Hills honey – lavender shortbread

Scottish & Continental Cheese

Date & sesame toast – apple chutney

£6 Supplement

£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.*