

# DINNER MENU

## STARTERS

White bean velouté  
*Steamed brioche – truffle*

Wood Pigeon Wellington  
*pickled raisin – sherry vinegar*  
£3 Supplement

Steelhead Trout  
*Dill sponge – capers – preserved lemon*

Goat's Cheese Tart  
*Onion jam – pickled radish*

Terrine  
*Isle of Skye crab – roast red pepper – tomato water dressing*  
*Add 10g exmoor caviar £30 supplement*

## M A I N S

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

Rare Breed Pork Fillet  
*Crispy belly – torched leek – rarebit glazed ziti*

Scottish salmon  
*Fermented fennel – fennel gnocchi – mussel mariniere*

Risotto  
*Peas – summer vegetables – ricotta*

Scotch Ribeye  
*Oyster mushrooms – herb crusted tomato – fries*  
£16 Supplement

Scotch Chateaubriand  
*Oyster mushrooms – herb crusted tomato – fries – whisky sauce*  
*For 2 to share, cooking time of 1 hour*  
£25 per person Supplement

SIDES £6

Baby Baked Potatoes  
*Herb butter*

Fries  
*Garlic – rosemary salt*

Chantenay Carrots  
*maple syrup*

Broccoli  
*Almonds*

DESSERTS

Local Berry Jelly  
*Consommé – sorbet – hibiscus*

Sticky Toffee Souffle  
*Miso – clotted cream*

Greek Yoghurt Semifreddo  
*Yuzu cheesecake – meringue – lemon sherbet*

Bruleé  
*Banana and rum – shortbread*

Scottish & Continental Cheese  
*Date & sesame toast – apple chutney*

£6 Supplement

EOLAS

£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.*