

A la carte Menu

STARTERS

North Sea Monkfish cheeks, puy lentils, grape must mustard 6.50

Omelette Arnold Bennett

Open Omelette with Aberdeen smoked haddock & parmesan cream sauce 6.50

Loch Tarbet Queenie Scallops, juniper & citrus butter, blood orange & pomegranate salad 9.00

Cornish Sardines, cauliflower, apple & walnut salad 6.50

Shetland Crab Beignets, prawn bisque 7.00

Perthshire Partridge breast, game broth 7.00

Baked Camembert, pear chutney, bread sticks, oatcakes 9.50

MAINS

Whole Anstruther Lobster, garlic & white wine butter, rocket & new potato salad 34.00

Hand-dived Orkney Scallops, pumpkin seed, coriander & chilli pesto 20.00

Whole Satay Seabass, Szeuchan & soy crunchy Asian salad 14.00

Scottish Red Mullet, cauliflower & wild leek pearl barley risotto 17.50

Whole Scottish Lemon Sole, Montpellier butter & panko crumb,
crushed new potatoes (Market price)

Halibut fillet, fennel croquettes, curly kale, Pernod velouté 21.00

Balinese fish curry, Coley & King prawns, jasmine rice (contains nuts) 8.50 / 15.00

Perthshire Venison Casserole, celeriac & thyme dumplings 15.00

SIDE DISHES

Bowl of marinated olives 3.25

Parsley & mint
new potatoes 2.00

Beef tomato salad, Miso dressing 3.00

Cauliflower cheese gratin 2.50

Rocket & parmesan salad,
balsamic dressing 4.25

Steamed Kale, anchovy & chilli dressing 3.25

Mixed Salad 3.50

Roast Jerusalem artichoke, salsify
& black pudding
2.75

Hand cut chips with lemon & rosemary
salt & pepper 3.00

Please notify your server of any allergies or dietary restrictions

*We endeavour to use produce from sustainable sources wherever possible;
all fish may contain bones; our game may contain lead shot*

Discretionary Service charge of 10% will be added to groups of 6 or more

Open seven days 12:00 - 10:30pm Prices inc. 20% VAT