

Gluten Free

Starters

Jerusalem artichoke soup with garlic mushrooms and white truffle oil
£6.75

Seared Isle of Skye Scallops, Chestnut & Artichoke puree, Blood Orange and Baby Turnip
£9.75

Chicken liver parfait with truffle butter, Port Jelly, quince and toasted Genius bread
£7.50

Citrus cured Scottish salmon, beetroot textures and crème fraîche
£8.50

Mains

Roast wild Scottish venison loin with a venison stuffed cabbage, root vegetable pave, pear and bay leaf
£18.50

Seared Aberdeenshire mackerel fillet with a Scottish shellfish and vegetable broth
£16.25

Corn fed chicken leg stuffed with chorizo & tarragon with a wild garlic, white bean & sweet corn cassoulet
£16.95

Gordal olive polenta, aubergine caviar, pine nuts and coriander pesto
£13.50

Grilled fish of the day with chunky chips and tartare sauce
£14.25

Grills

28 day hung, Henderson's Highland beef served with a choice of sauce:

Béarnaise sauce ~ Peppercorn sauce

10oz sirloin steak **£28.95** 10oz rib eye steak **£23.95**

8oz flat iron steak **£16.25** 8oz Highland Angus beef burger **£11.75**

Sides

£3.75

Buttery mash potato

Chunky chips

Grilled Portobello mushrooms

Celeriac Dauphinoise

Curly kale with shallots, chilli and garlic

Mixed leaf salad

Rocket and parmesan salad

Prices are inclusive of VAT at 20%.
A discretionary service charge of 10% will be added to your bill.
Please alert us if you have any allergies.

Desserts

Home made ice cream of the day
£5.50

Scottish artisan cheese selection served with chutney
£7.75

Hot dark chocolate mousse with toasted marshmallow ice cream
£5.95

Amalfi lemon jelly, creamed rice
£6.75

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