



STARTERS

Seared local scallops, smoked mackerel croquette, smooth beetroot, horseradish mayonnaise £12.50

Courgette, garden pea and lemon risotto with toasted pine nuts, asparagus shavings, marinated feta, chilli and mint crumb £9.00

Braised pig cheek, spiced haggis mousse, celeriac puree, pancetta, pickled apple and walnut £10.00

Hot and cold fish and shellfish salad with garlic mayonnaise and citrus butter £12.00

MAINCOURSES

Honey and balsamic glazed fillet of beef with French mustard sauce, bashed Stilton and black pepper potato, pate stuffed mushrooms £26.00

Loin of venison with black pudding and venison meatball, clapshot, red onion and cranberry tartlet, bacon, mushroom and sherry sauce £22.00

Fillet of Minch halibut, avocado salsa, Thai green emulsion, spring onion and ginger noodles, pink grapefruit and pea shoots £23.00

Roasted aubergine, peppers and asparagus with Buffalo mozzarella, pesto couscous, garlic crisps, tapenade and chive dressed salad £18.00

Marmalade roasted duck breast, sautéed Savoy and pork belly, maple dressed watercress, five spiced creamed cauliflower, plum sauce £21.00

DESSERT

Lemon drizzle cake, lemon and almond shortbread, lemon meringue ice cream, key lime cream £8.50

Chocolate hazelnut and salted caramel tart, white chocolate brulee £8.50

Cheese and biscuits with sweet Balsamic onion chutney £8.50

Roast peach, Passoa ice cream, orange toffee sauce, mini raspberry Tiramisu £8.50

Dessert Wine 105ml Glass £6.00 or Half Bottle £21.00

Elysium Black Muscat, A.Quady 2005 (California-USA) –deep magenta in colour with rose like aromas. Great with cheese or to accompany dessert

Food Allergies and Intolerances

Some of our foods contain allergens. Please speak to a member of staff for more information. Please be aware our kitchen cooks with nuts.