

Starters

Soup of the day with crusty bread (v)	£3.50
Citrus, honey and whisky cured salmon with soda bread crostini	£8.50
Ham hock terrine with apple and sage slaw	£7.25
Roasted beetroot and caramelised shallot tart with Blue Murder mousse (v)	£7.25
Seared King scallops with black pudding and parsnip purée	£12.50

Main Courses

Scottish venison loin with fondant potato, roasted beetroot and blackcurrant jus	£25.50
Roast fillet of Steelhead Oban trout with samphire and potato dumplings	£23.95
Turkey paupiettes with roast potato, chipolatas, trimmings and mulled wine jus	£22.50
Roasted squash with winter vegetable ragout and grilled goats cheese (v)	£21.25
Sea bass fillet with Jerusalem artichoke purée, winter greens, saffron potato and lobster bisque	£24.95
Aged sirloin steak, potato gratin and confit carrot with peppercorn sauce	£28.95

Desserts

Dark chocolate and orange delice with caramel cream	£7.50
Sticky toffee pudding with cinnamon ice cream	£6.50
Blackberry parfait with toasted granola and honey sponge	£6.50
Pear and heather honey tart with lemon sorbet	£6.25
Selection of Scottish cheese and oatcakes with chutney and grapes	£7.95

Pots

Traditional haggis or vegetarian haggis with neeps and tatties (v available)	£5.50
Lamb stovies – a traditional Scottish dish of slow braised lamb, onion and potatoes	£6.50
Pot of Shetland mussels	£6.50
Cullen skink – haddock and potato soup	£6.50
Vegetable ragout (vegan)	£5.50
Beef, mushroom and shallot casserole	£6.25

Sides

Roast garlic & herb potatoes	£3.50
Honey glazed carrots	£3.50
Chive mash potato	£3.50
Dressed green salad	£3.50
Tenderstem broccoli	£3.50
Bread basket	£3.50

Taste of Scotland

Our iconic Tasting Menu, the Taste of Scotland, is a three-course Scottish experience menu, including dessert, paired with a Scotch whisky. The menu is available throughout the day and evening. Please ask your server for further details.

Taste of Scotland Dining, per person (v or vegan available on request)	£48.00
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