

## Starters

|   |        |
|---|--------|
| Soup of the day with crusty bread (v)   | £3.50  |
| Breaded baked Clava Brie with spiced poached pear and honey dressing (v)      | £7.25  |
| Pressed ham hock with homemade piccalilli                                     | £7.25  |
| Smoked salmon and beetroot roulade with chicory salad and lemon crème fraîche | £9.50  |
| Seared King scallops with Stornoway black pudding and apple purée             | £12.50 |

## Main Courses

|  |        |
|--|--------|
| Saddle of venison with potato rosti, braised shallot, salsify and bramble jus                | £26.50 |
| Pan roasted Steelhead trout with artichoke, spinach & crayfish sauce and lemon & herb butter | £24.50 |
| Chicken stuffed with haggis & wrapped in bacon with mash and a whisky sauce                  | £23.50 |
| Fillet of hake with saffron potato, confit of leek and a dill cream sauce                    | £22.50 |
| Grilled celeriac with borlotti bean, tomato & courgette casserole and potato crisps (vegan)  | £14.95 |
| Aged sirloin steak with portobello mushroom, dauphinoise potato and peppercorn sauce         | £28.95 |

## Desserts

|   |       |
|---|-------|
| Sticky toffee pudding with vanilla ice cream                                  | £6.50 |
| White & dark chocolate delice with cherry ice cream                           | £6.50 |
| Heather honey and pear parfait with a vanilla tuile and spiced cardamom syrup | £6.95 |
| Lemon curd mousse with hazelnut meringue                                      | £7.50 |
| 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 |
| White bean and tomato casserole (vegan)   | £5.50 |
| Beef, mushroom and shallot casserole  | £6.25 |

## Sides

|  |       |
|--|-------|
| Roast garlic & herb potatoes                     | £3.50 |
| Honey glazed carrots                             | £3.50 |
| Roast parsnip with Isle of Mull Cheddar shavings | £3.50 |
| Chive mash potato                                | £3.50 |
| Dressed green salad                              | £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) | £50.00 |
|--|--------|