

Starters

Soup of the day with crusty bread (vegan)	£3.50
Braised leek, shallot and Isle of Mull cheddar	
tart (v)	£7.25
Confit duck and pork terrine with whisky	
prune relish	£8.50
Smoked sea trout roulade with citrus and	
caviar dressing	£8.50
'Cullen skink' soup – traditional Scottish	
soup with smoked haddock, potato and leek	
- with Katy Roger's lemon crème fraîche	£8.50

Main Courses

Mint lamb rump with potato rosti, pea purée,	
carrots and red wine jus	£28.50
Grilled Steelhead sea trout fillet with potato	
cake, pea & fennel salad, and whisky cream	
sauce	£25.50
Chicken stuffed with haggis & wrapped in	
bacon with mash and a whisky sauce	£23.50
Sea bream fillet on a creamy smoked	
haddock & mussel broth	£22.50
Butternut squash and spinach barley risotto	
with roasted vegetable crisps (v / vegan	
available)	£14.95
Aged sirloin steak with portobello	
mushroom, potato wedges, Strathdon blue	
cheese and bone marrow sauce	£29.50

Desserts

Sticky toffee pudding with vanilla ice cream	£6.50
Dark chocolate and Glayva tart with	
Chantilly cream	£7.50
Lemon panna cotta with honey meringue	
and fresh berries	£6.95
Drambuie and raspberry cranachan slice	
with shortbread	£6.50
Selection of Scottish cheese and oatcakes	
with chutney and grapes	£8.95

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
Butternut squash and spinach barley	
risotto (v / vegan available)	£5.50
Beef, mushroom and shallot casserole	£6.25

Sides

Roast garlic & herb potatoes	£4.00
Honey glazed carrots	£4.00
Tender stem broccoli	£4.00
Chive mash potato	£4.00
Dressed green salad	£4.00
Bread basket	£4.00

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