

# STARTERS



Glass of Janisson Champagne or Kir Royale  
£9.00

## Baked Chavignol Goats Cheese Crottin

Apple, Walnut & Summer Truffle Salad,  
Balsamic Vinaigrette

## White Onion & Thyme Soup

White Truffle Oil & Chive Cream

## Shetland Mussels with Bacon Fresh Basil, Pine Nuts & Parmesan Cream or Mariniere with Garlic & White Wine

Rillettes of Duck Confit  
Cornichons, Puy Lentils & Sauce Gribiche

## Aberdeen Smoked Haddock Fishcake

Gruyere Cheese, Spring Onions  
& Tomato Salsa

## Smoked Strathspey Pork Belly

Beetroot, Apple & Sultana Coleslaw

## Artisan Charcuterie Selection

Kalamata Olives, Cornichons  
& Seasonal leaves

## Oak Smoked Salmon

Orkney Crab, Micro Greens, Capers  
& Spring Onions

## Seared King Scallops

Boudin Noir, Celeriac Remoulade  
& Micro Salad

# FROM THE CHARGRILL

All of our beef is Scotch beef sourced from the Black Isle, Ross & Cromarty.  
Aged for a minimum of 28 days by J. Henderson Family Butchers in Fife.

Served with Homemade Chips or Gratin Dauphinoise, Rocket & Parmesan Salad, Confit Tomato and Wild Garlic Butter.

**10oz Ribeye Steak**  
£6.50 Supplement

**10oz Sirloin Steak**  
£6.50 Supplement

**8oz Fillet Steak**  
£8.00 Supplement

# MAIN COURSES



## Baked Asparagus & Confit Onion Galette

Scottish Feta, Shaved Summer Truffle &  
Pillars Organic Leaves

## Roast Rump of Perthshire Lamb

Risotto of Peas & Wild Garlic,  
Red Wine Jus, Heritage Carrots  
& Olive Oil Pearls

## Secreto Free Range Iberico Pork Acorn Fed Iberian Pork, Served with Roasted Padron Peppers, Homemade Chips or Gratin Dauphinoise £3 Supplement

## Roasted Cod Fillet

Langoustine Bisque, Spelt Grain & Fennel,  
Whole Roasted Langoustine

## Grilled Seabass & Scottish Asparagus

New Season Jersey Royals, Rocket &  
Hollandaise Sauce

## "Moules Frites"

with Homemade Chips  
With Bacon, Basil, Pine Nuts  
and Parmesan Cream  
or "Mariniere"

### Sides

Extra Bread, Homemade Chips,  
Chef's Salad, Market Vegetables  
Shoestring Fries - £4.00



# DESSERTS

Monbazillac Dessert Wine / Croft LBV Port £6.75 Glass

## Caramelised Banana Tarte Tatin

Homemade Vanille Ice Cream

## Glazed Vanilla Creme Brulee

Fresh Scottish Raspberries & Hazelnut  
Meringue

## Iain Mellis Cheeseboard

With Artisan Oatcakes  
& Golden Raisins

## Chocolate Pecan Tart

Salted Caramel Ice Cream & Chocolate  
Sauce

## Baked Isle Flottante

Roasted Rhubarb, Creme Anglaise & Toasted  
Almonds

**Main Course £20.50   2 courses £28.50   3 courses £36.00**

A discretionary Service Charge of 10% will be added to parties of 8 or more.  
Some of our food may contain allergens. Please ask for details.