

# STARTERS



Glass of Janisson Champagne or Kir Royale  
£9.00

**Rocket, Potato & Parmesan Soup**  
Chives, Truffle Oil & Fresh Truffle Shavings

**Smoked Orkney Beef Fillet**  
Beetroot, Apple and Sultana Coleslaw  
& Marcona Almonds

**New Season Asparagus & Baby  
Mozzarella**  
"East Coast Charcuterie" and Harissa  
Mayonnaise

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

**Crispy Goats Cheese Crottin**  
In Panko Breadcrumbs with  
Apple, Walnut & Celeriac Salad

**Smoked Salmon, Wasabi &  
Spring Onion Fishcake**  
Rocket & Fennel Salad, Sauce Gribiche

**Seared King Scallops**  
Spelt Grain, Risotto, Wild Mushroom  
& Pancetta Lardons

**Dressed Orkney Crab Salad**  
Herb Mayonnaise, Micro Greens & Walnut  
Toast

# 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, Garlic & Herb Butter.

**10oz Sirloin Steak**  
£7.50 Supplement

**10oz Ribeye Steak**  
£6.95 Supplement

**8oz Fillet Steak**  
£8.75 Supplement

# MAIN COURSES



**Secreto Free Range Iberico Pork**  
Acorn Fed Iberian Pork, Served with Roasted  
Padron Peppers, Homemade Chips  
or Gratin Dauphinoise  
£4 Supplement

**Sea Bass en Papillote with  
Wild Garlic butter**  
Jersey Royals, Samphire & Spring Vegetables

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

**Baked Spinach, Asparagus & Confit  
Onion Galette**  
Crispy Artichokes, Sunblush Tomatoes &  
Raclette Cheese

**Roast Rump of Perthshire Lamb**  
Risotto of Petit Pois and Wild Garlic,  
Red Wine Jus & Olive Oil Pearls

**Roasted Hake Fillet with Spiced  
Calamari**  
Cassoulet of Haricot Beans, Chorizo  
& Parsley

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

# DESSERTS



Monbazillac Dessert Wine / Croft LBV Port £6.75 Glass

**Baked Isle Flottante with Rhubarb**  
Creme Anglaise & Toasted Almonds

**Iain Mellis Cheeseboard**  
With Artisan Oatcakes  
& Golden Raisins

**Chocolate & Pecan Tart**  
Homemade Mascarpone Ice cream

**Chilled Lemon Posset**  
Orange Compote & Oatmeal Crumble

**Blueberry Clafoutis**  
Homemade Vanilla Ice Cream

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

A discretionary Service Charge of 10% will be added to parties of 6 or more.  
Some of our food may contain allergens. Please ask for details.