



<u>STARTER</u>	PRICE
<b>MUSSELS</b> Chorizo, cider, cream, dill, toasted sourdough	£9.95
<b>SEABASS ESCABESCHE</b> Torched green beans, raspberries, orange segments, balsamic	£9.95
<b>PIGEON BREAST</b> Venison black pudding, blueberry puree, poached pear, blacked pudding crumb, parma ham crisp	£9.95
<b>GLENKILRIE LARDER LOIN OF VENISON TARTARE</b> Hazelnut puree, pickled brambles, parmesan crisp, fried quail egg	£10.95
<b>TORCHED WATERMELON</b> Strathdon blue, strawberries, crispbreads, balsamic	£8.95
<u>MAIN</u>	
<b>ROASTED LAMB RUMP</b> Potato fondant, cauliflower puree, miso carrot, baby navet, black pudding crumb, crisp onions	£30.95
<b>BRAISED PORK BELLY</b> Potato rosti, butternut squash, pak choi, salsa	£27.95
<b>ROASTED COD FILLET</b> Sweet potato curry, fennel bhaji, candied cashews, pickled carrots	£26.95
<b>PANCETTA ROASTED MONKFISH</b> Potato & pancetta terrine, curried creamed leeks, green beans, red wine & port reduction	£28.95
<b>ROASTED BEETROOT &amp; VANILLA RISOTTO</b> Crisp poached egg	£18.95
<u>DESSERT</u>	
<b>STICKY TOFFEE PUDDING</b> Toffee sauce, butterscotch ice cream	£8.95
<b>BANANA CHEESECAKE</b> Caramel, black coconut ice cream	£8.95
<b>RHUBARB BAKED YOGHURT</b> Rhubarb puree, black berries	£8.95
<b>GLAZED LEMON TART</b> raspberry puree, bramble sorbet, fresh strawberries	£8.95
<b>SCOTTISH CHEESEBOARD</b> House chutney, quince jelly, grapes, celery, selection of biscuits (£3.50 supplement for DBB rate)	£16.95

*All of our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. If you have a food allergy or any dietary requirements, please speak with a member of staff before ordering.  
Full allergen information is available.*