

SAMPLE DINNING MENU

	Price
STARTERS	
PHEASANT, MUSHROOM & TRUFFLE PITHIVIER Cranberry puree, braised red cabbage, black pudding crumb	£8.95
CHICKEN LIVER PATE Toasted sweet pancake, cherry puree, pickled cucumber, dukkah	£7.95
BREADED FISHCAKES Pickled vegetables, wasabi emulsion, torched green beans	£7.95
PERSIE GIN CURED SEA TROUT Miso crème fraiche, beetroot tartare, dill mayonnaise, pickled shallot, crisp capers	£8.95
TORCHED GOAT'S CHEESE crisp breads, watermelon, red onion chutney, crisp raspberries, raspberry balsamic	£7.95
MAIN	
VENISON LOIN Fondant potato, miso braised celeriac, roasted carrot, chocolate crumb, chocolate jus	£29.95
PORK BELLY Potato rosti, butternut squash puree, nduja ,pak choi, pineapple salsa, veal jus	£26.95
ROASTED HAKE Potato terrine, curried cauliflower puree, braised fennel, cauliflower fritter, tender stem broccoli	£24.95
PAN FRIED SALMON Crushed new potatoes, red pepper puree, roasted carrots, green beans, Crisp kale, dill hollandaise	£25.95
SPICED AUBERGINE Sweet potato parmentier, red pepper puree, crisp kale, baby turnip	£18.95
DESSERT	
CHOCOLATE FONDANT Honeycomb, crisp raspberries, pistachio crumb, raspberry ripple ice cream	£8.95
BRANDY SOAKED RASPBERRY PANNA COTTA Raspberry puree, chocolate crunch nibs, raspberries	£7.95
VANILLA CRÈME BRULEE Chocolate soil, shortbread	£8.95
BLUEBERRY FRANGIPANE TART Vanilla ice cream, fresh berries	£7.95
SCOTTISH CHEESEBOARD House chutney, quince jelly, grapes, celery, selection of biscuits (£3.50 Supplement For DBB Rate)	£16.95