



Butternut squash and coconut soup, chilli flakes, freshly baked bread

Game terrine, fig chutney, pickled vegetables, toasted sourdough

Mackerel escabeche, torched green beans, raspberry, orange, balsamic

Heritage tomato, goats cheese mousse, black olive tapenade, gin and tonic egg yolk

Seared pigeon breast, black pudding rosti, brambles, beetroot dust

Seared scallops, chorizo jam, pea puree, bacon shards

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Pan seared chicken breast, fondant potato, creamed savoy cabbage, nduja, textures of sweetcorn, pan jus

Braised lamb rump, dauphinoise potato with shallot, pea and celeriac fricassee

Seared halibut, gnocchi, wilted greens, garlic cream sauce

Scottish salmon fillet, parmentier potato, roast root vegetables, beetroot salsa verde

Butternut squash and chickpea curry, courgette fritters

Wild mushroom and tarragon gnocchi, charred leeks, mushroom ketchup

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Sticky toffee pudding, toffee sauce, clotted cream ice cream

Chocolate ganache, honeycomb, torched orange, raspberry

Dark chocolate fondant, blackcurrant sorbet, dried berries

Glazed lemon tart, mini meringues, mint syrup, lemon ice cream

Vanilla baked yoghurt, pickled rhubarb, honeycomb, rhubarb ice cream

Selection of Scottish cheese, highland oatcakes, house chutney, pickled grapes (£2.50 supplement)