

*Starters*

<b>tarragon brioche</b> , smoked salmon, green salsa	£9
<b>mallaig scallop</b> , chicken chasseur, buttered noodles	£11
<b>blue cheese</b> , smoked venison, pickled walnuts	£8

*Mains*

<b>hogget lamb</b> , neck tagine, almonds	£18.5
<b>plaice</b> , cheddar, squid spätzle	£18.5
<b>smoked duck</b> , neep, sausage & beans	£19
<b>chargrilled scotch beef steak</b> , traditional garnishes, béarnaise sauce £22 ribeye   £28 fillet	

*Desserts*

<b>ginger cake</b> , roast pineapple, pina colada	£8
<b>chocolate tart</b> , hundreds & thousands, coffee ice cream	£8
<b>cloutie dumpling</b> , cinnamon custard, vanilla ice cream	£8

*Cheese*

<b>cheese</b> , Peter's Yard biscuits even cheeses £12	
ffee & homemade petit four	from £ 4.50

# Tasting Menu

Our tasting menu is the perfect way to experience Graeme Pallister's passion for seasonal ingredients served in a relaxed flow of dishes to everyone at your table. Each course is a surprise, described to you as it is served... "Just feed us Graeme"

5 courses £45

*Please inform the waiting staff of any allergies*

Our Manager Lukas has selected wines to perfectly balance each course, with 2 packages for you to choose from:

*House selection £18*

*Exclusive selection £32*

## Our suppliers

Hendersons Butcher

Scotch Beef/Lamb

Summer Harvest, Errol

Campbell Prime Meats

Andy Duncan, diver

Braehead Foods game

Bryde, Falkland Farm

Robert, St Brides Farm

Peter Marshall berry

Ron 'the forager'

John, Bean Shop

Grahams Dairy

Stevie Fish

Harvest Magic, Brig

Lucy Carrol, Heritage

In keeping with Graeme's mantra of "local, honest, simple" we are committed to working with suppliers of the highest standard. Over the years we have built genuine friendships with farmers and producers, and we are very proud to build our menus on such meaningful foundations. #EatScottishChef