



À La Carte

Sample January 2017

Smoked West coast Scallop, oyster emulsion, kohlrabi, horseradish	£12
Crisp British rose veal sweetbreads, Jerusalem artichokes	£10
Shetland squid, confit chicken wing, ink, chicken juices	£10
Perthshire partridge, caramelised onion, quail's egg, leaves	£9
Poached & scorched leek, burnt leek purée, salt baked celeriac, pearl barley, hazelnut dressing	£7
~	
Rutherford Estate pheasant breast, yeasted & bbq cauliflower, cider soaked raisins, gnocchi	£18
Inverness red deer, crisp potato, sweet & sour beetroot purée, heritage beets, cavolo nero, game sauce	£23
Slow cooked Borders lamb, shoulder cannelloni, fennel purée, fondant, kale, roast rib sauce	£19.5
Peterhead landed monkfish, parsley root, East Coast cockles, salsify, queen kale	£20
Butternut squash agnolotti, heritage carrots, Dorstone, wild mushrooms, seeds	£16
~	
Selection of farmhouse cheeses from George Mewes	£9
Guinness ice cream, soft & crisp meringue	£6
Salted caramel fondant, tonka bean ice cream	£6
Milk chocolate feuilletine, spiced ice cream	£7
Parsnip mousse, white chocolate, candied parsnip, cloverroot ice cream	£6

We spend a great deal of time carefully sourcing the best possible local & seasonal produce, please allow us time to treat it with the respect that it deserves.

For parties of 6 or more a discretionary service charge of 10% will be added to the total bill.