

T H E   T A S T I N G   M E N U

Smoked beef tartare, avocado & wasabi purée and coriander  
*Gewurztraminer, Cuvée Jules Geyl, Domaine Bott-Geyl, Alsace  
2013*

Baked Shetland salmon, shiitake mushrooms, salted almonds,  
sherry & turnip consommé and chervil oil  
*Albariño Colección, Pazo Señorans, Rías Baixas 2011*

Salsify "carbonara", crispy egg yolk and black truffles  
*Langhe Nebbiolo, G.D. Vajra, Piedmont 2013*

Roast Mangaliza pork from Orkney, red cabbage, apple &  
mustard purée  
and young parsnips  
*1<sup>er</sup> Cru Clos des Montaignus, Céline et Vincent Dureuil,  
Mercurey 2010*

Hebridean Blue, St Andrews Farmhouse cheddar, cider jelly  
and walnut brittle  
*Pinot Gris, Greywacke, Marlborough 2013*

Ganache of dark 'bean to bar' artisan chocolate, hazelnut  
mousse,  
blood orange sorbet and chocolate crackling  
*Pansal del Calàs, Celler de Capçanes, Montsant 2010*

£70.00 per person  
£125.00 per person with wines

*This tasting menu is designed for the enjoyment of all the  
guests at your table*

*Please inform a member of staff of any food allergies before  
ordering*



F I R S T   D I S H E S

The Peat Inn quails eggs benedict, langoustines and saffron brioche 17.00

Duo of poached and tempura calamari, smoked haddock, kohlrabi, and Jerusalem artichoke crisps 17.00

Baked Langside Farm onion "au gratin", 12 hour featherblade of beef and truffles 16.00

Winter salad of chicory, Anster, walnut brittle, pear, pumpkin seed oil and mulled apple purée 16.00

Home smoked monkfish, oyster mousse, cauliflower cous cous and cucumber 16.00

S E C O N D   D I S H E S

Seared stonebass, Orkney scallops, purple sprouting broccoli, truffled potato beignets and Jerusalem artichokes 26.00

60 day dry-aged tournedos of Scotch beef sirloin, Anster & potato gratin, young parsnips, shallot & balsamic purée and red wine sauce 30.00

Loin of wild Cairgorm red deer, caramelised onion tart, beetroot & carrot purée, spiced puy lentils and Cognac sauce 27.00

Honey roast breast of Gartmorn Farm duck, ginger glazed salsify, spiced pastilla, pearl barley and clove sauce 26.00

Gratin of rainbow Swiss chard, roast cauliflower, butternut squash, smoked almonds and truffle 24.00

A N D   T O   F O L L O W

Scottish farmhouse cheeses from the trolley 10.50

Hot mango and passion fruit soufflé, lychee sorbet and vanilla madeleines 9.50

Rhubarb & amaretto tiramisu 9.50

Prune & Armagnac parfait, caramelised apple, almond sable biscuit, caramel ice cream and fresh rosemary 9.50

Delice of Scottish artisan 'bean to bar' chocolate & coconut

