



Dinner Menu



Soups **Parsnip Soup** (V) 9 Honey, Parmesan and Pine Nuts **Traditional Scottish Seafood Chowder** 12 Smoked Haddock, Potatoes, Onion and Leeks Starters (7) **Wild Mushrooms Tartlet** 13 Balsamic Vinaigrette and Thyme **Hot Smoked Salmon** 15 Poached Kintyre Eggs, Roasted Asparagus and Orange Glaze 17 / 35 **King Scallops** Samphire and Brown Butter Wild Partridge Breast 15 Fennel, Orange and Beetroot Salad, Burnt Apple Purée, Toasted Brioche **Roasted Bone Marrow** 13 Confit Garlic and Sourdough Toast





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Mains Scottish Dry Aged Beef Fillet Steak 40 Potato Fondant, Celeriac Puree and Port Jus **Roasted Guinea Fowl Supreme** 36 Butternut Squash, Spring Onion, Garlic and Wild Mushrooms **Highland Roebuck Loin** 38 Hasselback Potatoes, Beetroot Puree, Root Vegetable Medley, Lemon and Red Wine Jus **Local Line Caught Cod Loin** 30 Parsley New Potatoes, Green Beans, Ham and Beurre Blanc Gnocchi 13 / 27 Roasted Cauliflower and Tomato Red Pepper Sauce Desserts Cappuccino Crème Brûlée (V) 10 Pecan Sablé Biscuit (V) 7 Affogato Vanilla Ice Cream and Espresso add Baileys (supplement £3) **Lemon Balm Posset** 10 Raspberries and White Chocolate Scoop of Sorbet (per scoop) (V) 4 Passion Fruit, Raspberry, Blood Orange Cheese 12 / 18

Chef's Selection of Scottish Cheeses
Oatcakes, Scottish Ale Chutney (for one / to share)