

Spring Dinner Menu

Variation of Heritage Carrots, Garlic, Milk, Parsley, Walnut, Truffle

Home Cured Gravlax, Pine Oats, Dill, Mustard

Chicken Terrine, Wasabi, Broad Beans, Celeriac

Beef Rilette, Carrots, Horseradish, Pea Purée

Scallops, "Dashi", Spring Onion, Apple **(£3.00 Supplement)**



Slow Cooked Duck, Leg Meat Croquette, Wild Mushrooms, Red Cabbage

Cod, Trio of Turnip, Garlic Potato, Emulsion

Gnocchi, Spring Greens, Vegetable Broth

Scotch Beef, Stovies, Caramelised Onions, Celeriac, Jus

Hake, Root Vegetables, Cauliflower, Fennel

Duo of Lamb, Rosti, Carrots, Beetroot, Mushrooms **(£3.00 Supplement)**



Oatmeal Parkin, Hazelnuts, Raspberry, Vanilla Ice Cream

Dark Chocolate Delice, Peanut Butter, Cherry

Panna Cotta, Pear, Chilli

Selection of Fine Scottish & Continental Cheeses, Chutney, House Bread **(£3.00 Supplement)**

2 Course £34.50

3 Courses £42.00

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. To help, our easy to use guide covers the most common allergens as well as information about products suitable for vegetarians or vegans. Every care is taken to avoid cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone.