

## DINNER MENU

### TO START

LEEK AND POTATO SOUP (v)  
truffle oil

SCRABSTER SCALLOPS  
cauliflower, parma ham, almonds, apple

BEETROOT CARPACCIO  
goat cheese, olive, orange.

OX CHEEK  
wild mushrooms, spinach, jus

### PRINCIPAL COURSE

forss house chips served with all main courses

SCOTTISH BEEF FILLET  
fondant potato, carrot, wild mushrooms, jus

SCOTTISH VENISON LOIN (5.00 supplement)  
venison haunch, carrot, swiss chard, jus

PHEASANT  
haggis, hasselback potatoes, butternut squash, shallot, kale, jus

SCRABSTER COD FILLET  
mashed potatoes, kale, almonds, romanesco

SCRABSTER-LANDED SEA TROUT  
polenta, mussels, broccoli, capers, celeriac, saffron sauce

ROAST CELERIAC (v)  
tain skinny crowdie, caper beurre noisette

### TO FINISH

VANILLA PANNA COTTA  
pistachio, orange, blackberry honeycomb, pistachio

CHOCOLATE MOUSSE (v)  
passion fruit, candied almonds, coconut

CUSTARD TART  
poached pear, crème fraîche ice cream

SELECTION OF TAIN FINE CHEESES (v) (5.00 supplement)  
chutney, oatcakes, fruit

PETIT FOURS  
included with all three-course dinners

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | v./vegetarian | ve./vegan | veo./vegan option available

If you have an allergy or dietary requirement, please let our team know before ordering. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.