

DINNER MENU

TO START

WATERCRESS SOUP (v)
truffle oil

SCRABSTER SCALLOPS
cauliflower, parma ham, almonds, apple

GOATS CHEESE MOUSSE
tomato consommé, heirloom tomato, sourdough

HAM HOCK TERRINE
apple & walnut salad

PRINCIPAL COURSE

forss house chips served with all main courses

SCOTTISH VENISON LOIN
venison haunch, carrot, swiss chard, jus

PORK BELLY
pork neck, hasselback potatoes, butternut squash, shallot, kale, jus

SCRABSTER HALIBUT
smoked mussels, mashed potatoes, asparagus, wild mushrooms,
saffron sauce

SCRABSTER-LANDED SEA TROUT
smoked mussels, polenta, tender stem broccoli, romanesco, almonds

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

TO FINISH

WHITE CHOCOLATE PANNA COTTA
pistachio, orange, rhubarb honeycomb

CHOCOLATE MOUSSE (v)
passion fruit, candied hazelnuts, crème fraîche

LEMON TART
ginger, meringue, raspberry sorbet

SELECTION OF TAIN FINE CHEESES (v)
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

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. 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.