

DINNER MENU

STARTERS

GARDEN ONION & SHALLOT SOUP
grated cheese garlic croutons

PAN-SEARED ORKNEY DIVER-PICKED SCALLOP
aultbea black pudding, sweet potato mousseline, apple foam

HOMEMADE GAME, PISTACHIO & CRANBERRY TERRINE
pickled vegetable salad, fig compote, blueberry confit, homemade ginger bread

CUMBRAE OYSTERS
shallot vinaigrette, basil twists

MAIN COURSES

PAN-SEARED BREAST OF HIGHLAND PHEASANT*
dauphinois potato, haggis, wild mushroom, roast parsnip, tenderstem broccoli, butternut squash, glazed baby turnip, juniper jus
* may contain traces of shot

PAN-SEARED FILLET OF NORTH ATLANTIC COD
dauphinois potato, green bean & pancetta, grilled red pepper, smoked celeriac mousseline, swiss chard, armoricaine sauce

GRILLED MEDITERRANEAN VEGETABLES
red pepper reduction, vegetables mousseline, basil pesto

DESSERTS

HOMEMADE PROFITEROLES
mint & chocolate ice cream, chocolate sauce, toasted almonds

STICKY TOFFEE PUDDING
peach & poppy seeds pastry, toffee sauce, vanilla ice cream

WHITE CHOCOLATE CHEESECAKE
sesame cannelloni, fresh berries, berry coulis

CHEESE PLATTER (supplement 6.50)
smoked cheddar, goat cheese, morbier, roquefort blue, comté & camembert. served with homemade oatcakes, apple & onion chutney, grapes & prosecco

Three courses 69.00 per person

Two courses 59.00 per person

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.