

# 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

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.