

Amuse Bouche

Thai spiced crab cakes

Starters

Haggis, neeps and tatties, crispy onions & single malt whisky cream sauce

Scottish gin cured salmon, rocket, rosemary tonic reduction (v)

Duck & orange pate, toasted brioche, plumb and apple chutney

Roasted squash and red chilli soup (v)

Mains

Pan fried sea bass, roasted beetroot, carrots, potatoes & pesto dressing (v)
8 oz Sirloin steak, chips, rocket, peppercorn sauce
Wild mushroom risotto, truffle, mascarpone, parmesan (v)
Oven roasted chicken breast, creamed potatoes, tender stem broccoli, red wine jus

Desserts

Glazed lemon tart, raspberry sorbet

Dark chocolate tart, salted caramel ice cream

White chocolate cheesecake, kirsch cherries

Scottish cheese board, chutney & oatcakes

Coffee/Tea & handmade shortbread

Dishes can be adapted to be gluten free and vegan options are available upon request. A discretionary 12.5% service charge will be put on all bills