

Lunch

To Start

Pig Cheek

Five Spice - Pak Choi - Sesame

Poached Plaice

Tarragon - Fennel - Veloute

Salt Baked Celeriac (v)

Crumb - Celery - Dill

Shetland Scallops

*Cauliflower - Ras el Hanout - Caramel
(Supplement 5)*

To Follow

Perthshire Pork

Mustard Seed - Onion - Rhubarb

Baked Sole

Broccoli - Turnip - Scallop

Roasted Beetroot (v)

Goats Cheese - Vinaigrette - Black Olive

Angus Beef

*Salsify - Marrow Crust - Red wine
(Supplement 10)*

To Finish

Lemon

Parfait - Meringue - Fennel

70% Chocolate

Cumin - Toffee - Yoghurt

Arran Cheese

*Celery - Biscuits - Fruit - Chutney
(Supplement 4)*

2 Course 18.00

3 Course 22.00

Coffee and Chefs Petit Fours 5.00



All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request.

Lunch Tasting Menu

Chefs Amuse

Shetland Scallops

Cauliflower - Ras el Hanout - Caramel

Pinot Grigio, Priara, DOC, Pradio, Italy, 2016

Pig Cheek

Five Spice - Pak Choi - Sesame

Cabernet Sauvignon, Maipo, Armador, Odfjell, Chile, 2016

Baked Sole

Broccoli - Turnip - Scallop

Trebbiano, Altopiano, Tullum, Feudo Antico, Italy, 2016

Angus Beef

Salsify - Marrow Crust - Red wine

Merlot, IGP Pays d'Or, Largesse, France, 2016

(Supplement 10)

Chefs Pre Dessert

Lemon

Parfait - Meringue - Fennel

Côteaux du Layon, Carte d'Or, Domaine des Baumard, France, 2016

-or-

70% Chocolate

Cumin - Toffee - Yoghurt

Côteaux du Layon, Carte d'Or, Domaine des Baumard, France, 2016

Tasting Menu available from 12 noon - 2pm

Tasting Menu 38.00

With chosen wines 58.00

Optional Cheese Course 8.00 supplement



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Dinner

To Start...

Caeser Salad

Croquettes / Parmesan / Anchovies

Shetland Scallops

Cauliflower / Ras el Hanout / Caramel

Salt Baked Celериac (v)

Crumb / Celery / Dill

To Follow...

Scottish Lamb

Wild Garlic / Yoghurt / Aged Balsamic

North Sea Skate

Wild Leeks / Lemon / Beurre Noisette

Roasted Beetroot (v)

Goat's Cheese / Vinaigrette / Black Olive

Angus Beef

Salsify / Marrow Crust / Red Wine
(Supplement 10)

To Finish...

Rhubarb

Goats Milk / White Chocolate / Sorbet

Soufflé

Pineapple / Coconut / Lime

Arran Cheese Board

Celery / Biscuits / Fruit / Chutney
(Supplement 6)

2 Courses 32.00

3 Courses 38.00

Coffee and Chefs Petit Fours 5.00



Dinner Tasting Menu

Shetland Scallops

Cauliflower / Ras el Hanout / Caramel
Pinot Grigio, Priara, DOC, Pradio, 2016

Caesar Salad

Croquettes / Parmesan / Anchovies
Côtes de Provence Rosé, Cuvée Des Alice's, Ravoire et Fils, France 2016

North Sea Skate

Wild Leeks / Lemon / Beurre Noisette
Chardonnay, Felino, Vina Cobos, Argentina, 2015

Scottish Lamb

Wild Garlic / Yoghurt / Aged Balsamic
Cabernet Sauvignon, Maipo, Armador, Odfjell, Chile, 2016

Pre Dessert

Rhubarb

Goat's Milk / White Chocolate / Sorbet
Côteaux du Layon, Carte d'Or, Domaine des Baumard, France, 2016

- or -

Soufflé

Pineapple / Coconut / Lime
Côteaux du Layon, Carte d'Or, Domaine des Baumard, France, 2016

Tasting Menu 55.00

With Chosen Wines 75.00

Optional Cheese Course 8.00



Wine

<i>White</i>	175ml.	Bottle
Verdejo Pegaso Bodegas Manzanos Spain, 2016	5.00	19.50
Trebbiano, Altopiano, Tullum, Feudo Antico, Italy, 2016	5.50	22.00
Picpoul de Pinet, Domaine de Montredon, France, 2016	6.00	24.00
Pinot Grigio, Priara, DOC, Pradio, Italy, 2016	6.50	26.00
Sauvignon Blanc, Stoney Range, Sherwood Estate, New Zealand, 2017	6.70	27.00
Chardonnay, Felino, Vina Cobos, Argentina, 2015	7.50	34.00
Reisling, Cave de Ribeauvillé, France, 2015		36.00
Pouilly-Fuissé, Les Vieux Murs, Domaine de Fussiacus, France, 2015		45.00
<i>Red</i>	175ml.	Bottle
Old Vine, Garnacha, La Multa, El Escocés Volante, Spain, 2015	5.00	19.50
Merlot, IGP Pays d'Oc, Largesse, France, 2016	5.50	22.00
Cabernet Sauvignon, Maipo, Armador, Odfjell, Chile, 2016	6.30	25.00
Montepulciano d'Abruzzo, Filaré, DOC, Collefrisio, Italy, 2015	6.90	28.00
Malbec, Valle de Uco, Serie A, Zuccardi, Argentina, 2016	7.50	30.00
Cabernet Shiraz, The Musician, Majella Australia, 2015	8.30	32.00
Crianza, Bodegas Luis Cañas, Spain, 2014	8.70	34.00
Lirac, Guillaume Gonnet, France, 2014		37.00
Chateau de Garraud, France, 2011		55.00

<i>Rose</i>	175ml.	Bottle
Mas Donis, Rosé, Celler de Capçanes, Spain, 2016	5.50	22.00
Côtes de Provence Rosé, Cuvée Des Lices, Ravoire et Fils, France, 2016	6.75	27.00
<i>Champagne</i>	125ml.	Bottle
Grande Réserve, Premier Cru, Champagne Pierre Mignon	8.50	45.00
Brut Rosé, Champagne Pierre Mignon, France	9.00	49.00
Taittinger Brut Réserve, Taittinger, France		66.00
<i>Sparkling</i>	125ml.	Bottle
Prosecco Superiore, Brut, "Emma", Conegliano Valdobbiadene, Italy, 2015	7.00	33.00
Klur Crémant Sans Souffre, Domain Klur, France		39.00
<i>Dessert</i>	75ml.	Bottle
Côteaux du Layon, Carte d'Or, Domaine des Baumard, France, 2016	6.00	24.00
Passito di Pantelleria, DOC, Cantine Rallo, Italy, 2011	9.50	38.00
<i>Port & Sherry</i>	50ml.	
LBV, Delaforce Port, Delaforce, Portugal, 2010		4.50
Curious & Ancient, 20 Year Old Tawny Port, Delaforce Port, Delaforce, Portugal		6.00
Fine White Port, Delaforce Port, Delaforce, Portugal		5.00
I Think, Manzanilla En Rama 2016 Bottling, Equipo Navazos, Spain		3.50
Fino "En Rama", Saca de Mayo 2015, Equipo Navazos, Spain		3.50
Pedro Ximenez, Bodegas Gutierrez Colosia, Spain		4.00

*We also have a selection of Spirits, Whisky,
Bottled Lager and Scottish Ales.*