

Lunch

To Start

Line Caught Mackerel

Horseradish - Gooseberry - Samphire

Beef Daube

Oyster - Sea Vegetables - Puff Rice

Panna cotta (V)

Watercress - Chanterelles - Ketchup

Shetland Scallops

*Tomato - Strawberry - Vierge
(Supplement 5)*

To Follow

Scottish Chicken

Walnuts - Truffle - Consommé

Red Mullet

White Bean - Gnocchi - Saffron

Pig Cheek

Celeriac - Mushroom - Chive

Salt Baked Cauliflower (V)

Curry - Carrot - Raisin

Angus Beef

*Leek - Kohlrabi - Red Wine
(Supplement 10)*

To Finish

Raspberries

Barley - Greek Yogurt - Oats

Coconut

Sponge - Ice Cream - Cake

Arran Cheese Board

*Biscuits - Fruit - Chutney
(Supplement 4)*

2 Course 14.00

3 Course 18.00

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

...

Line Caught Mackerel

Horseradish - Gooseberry - Samphire

Pinot Grigio, Priara, DOC, Pradio, Italy, 2015

...

Beef Daube

Oyster - Sea Vegetables - Puff Rice

Cabernet Sauvignon, Maipo, Armador, Odfjell, Chile, 2015

...

Red Mullet

White Bean - Gnocchi - Saffron

Chardonnay, Felino, Vina Cobos, Argentina, 2015

...

Scottish Chicken

Walnuts - Truffle - Consommé

Old Vine, Garnacha, La Multa, El Escocés Volante, Spain, 2013

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Chefs Pre Dessert

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Raspberries

Barley - Greek Yogurt - Oats

Côteaux du Layon, Carte d'Or, Domaine des Baumard, France, 2014

Tasting Menu available from 12 noon - 2pm

Tasting Menu 32.00

With chosen wines 52.00



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Dinner

Chefs Appetisers

To Start

Quail Breast

Artichoke - Beetroot - Orange

Shetland Scallops

Tomato - Strawberry - Vierge

Panna cotta (v)

Watercress - Chanterelles - ketchup

Chefs Intermediate Course

To Follow

Perthshire Lamb

Yoghurt - Baby Gem - Cumin

Atlantic Cod

Pepper - Chilli - Potato Crisp

Salt Baked Cauliflower (v)

Curry - Carrot - Raisin

Angus Beef

Leek - Kohlrabi - Red Wine

(Supplement 10)

To Follow

Soufflé

Raspberry - Lemon Balm - Anglaise

70% Chocolate

Milk - Basil - Almond

Arran Cheese Board

Biscuits - Fruit - Chutney

(Supplement 6)

2 Courses 30.00

3 Courses 35.00

Coffee and Chefs Petit Fours 5.00



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Dinner Tasting Menu

Chefs Appetisers

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Shetland Scallops

Tomato - Strawberry - Vierge

Pinot Grigio, Priara, DOC, Pradio, Italy, 2015

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Quail Breast

Artichoke - Beetroot - Orange

Merlot, IGP Pays d'Oc, Largesse, France, 2015

...

Atlantic Cod

Pepper - Chilli - Potato Crisp

Chardonnay, Felino, Vina Cobos, Argentina, 2015

...

Perthshire Lamb

Yoghurt - Baby Gem - Cumin

Crianza, Bodegas Luis Cañas, Spain, 2014

...

Chefs Pre Dessert

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Soufflé

Raspberry - Lemon Balm - Anglaise

Côteaux du Layon, Carte d'Or, Domaine des Baumard, France, 2014

Tasting Menu 55.00

With chosen wines 75.00

Optional Cheese Course 8.00 supplement



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