

## Lunch

### *To Start*

#### **Wild Rabbit**

*Jerusalem Artichoke - Pearl Barley - Aged Balsamic*

#### **Fagottini**

*Lobster - Seaweed - Pak choi*

#### **Compressed Plum (v)**

*Curry Granola - Onion - Goats Curd*

#### **Shetland Scallops**

*Cauliflower - Cumin - Ras el hanout  
(Supplement 5)*

### *To Follow*

#### **Pig Cheek**

*Parmesan - Raisin - Puff Wild Rice*

#### **Peterhead Plaice**

*Lemon - Capers - Brown Butter*

#### **Scottish Chicken**

*Oats - Chestnut Mushroom - Wheat Berries*

#### **Duck Egg (v)**

*Buttermilk - Corn Bread - Ground Elder*

#### **Perthshire Beef**

*Summer Beans - Marrow Vinaigrette - Tomato  
(Supplement 10)*

### *To Finish*

#### **White Chocolate**

*Strawberry - Meadowsweet - Mascarpone*

#### **Lemon Parfait**

*Fennel - Meringue - Pollen*

#### **Arran Cheese**

*Fruit - Chutney - Crackers  
(Supplement 4)*

1 Course 11.00

2 Course 14.00

3 Course 18.00

Coffee and Chefs Petit Fours 5.00



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## Lunch Tasting Menu

### Chefs Amuse

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### Fagottini

*Lobster - Seaweed - Pak choi*

*Chardonnay, Felino, Vina Cobos, Argentina, 2015*

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### Wild Rabbit

*Jerusalem Artichoke - Pearl Barley - Aged Balsamic*

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

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### Peterhead Plaice

*Lemon - Capers - Brown Butter*

*Stoney Range Sauvignon Blanc, NZ, 2015*

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### Scottish Chicken

*Oats - Chestnut Mushroom - Wheat Berries*

*Cabernet Shiraz, The Musician, Majella, Austria, 2013*

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### Chefs Pre Dessert

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### White Chocolate

*Strawberry - Meadowsweet - Mascarpone*

*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

### - Fish -

#### Atlantic Cod

*Red Pepper - Nage - Potato Crisp*

#### Shetland Scallops

*Cauliflower - Cumin - Ras el hanout*

#### Wild Sea Trout

*Cucumber - Smoked Crème fraîche - Sea Vegetables*

#### Red Mullet

*Smoked Potato - Bisque - Orache*

### - Meat -

#### Foie Gras

*Asparagus - Truffle - Purslane*

#### Arbroath Pork

*Mustard Seed - Panchetta - Baby Gem*

#### Angus Lamb

*Peas - Wild Garlic - Yoghurt*

#### Perthshire Beef

*Summer Beans - Marrow Vinaigrette - Tomato  
(Supplement: 5 Starter/10 Main)*

### - Vegetarian -

#### Compressed Plum (v)

*Curry Granola - Onion - Goats Curd*

#### Duck Egg (v)

*Buttermilk - Corn Bread - Ground Elder*

### - Dessert -

#### Soufflé

*Pineapple - Coconut - Sorbet*

#### Scottish Berries

*Balsamic - Meringue - Yoghurt*

#### "Rocky Road"

*Marshmallow - 70% Chocolate - Milk Butter*

#### Arran Cheese

*Fruit - Crackers - Chutney  
(Supplement 6)*

1 Course 20.00

2 Courses 30.00

3 Courses 35.00

Coffee and Chefs Petit Fours 5.00



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## Dinner Tasting Menu

### Chefs Amuse

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### Shetland Scallops

*Cauliflower - Cumin - Ras el hanout*  
*Pinot Grigio, Priara, DOC, Pradio, Italy, 2015*

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### Foie Gras

*Asparagus - Truffle - Purslane*  
*Cuvée des Lices, Ravoire, Cote de Provence Rose, France, 2015*

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### Wild Sea Trout

*Cucumber - Smoked Crème fraîche - Sea Vegetables*  
*Chardonnay, Felino, Vina Cobos, Argentina, 2015*

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### Angus Lamb

*Peas - Wild Garlic - Yoghurt*  
*Crianza, Bodegas Luis Cañas, Spain, 2014*

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### Chefs Pre Dessert

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### Soufflé

*Pineapple - Coconut - Sorbet*  
*Côteaux du Layon, Carte d'Or, Domaine des Baumard, France, 2014*

Tasting Menu 55.00  
With chosen wines 75.00



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## Wine

<i>White</i>	175ml.	Bottle
Verdejo Pegaso Bodegas Manzanos Spain, 2016	5.00	19.50
Trebbiano, Altopiano, Tullum, Feudo Antico, Italy, 2015	5.50	22.00
Picpoul de Pinet, Domaine de Montredon, France, 2016	6.00	24.00
Pinot Grigio, Priara, DOC, Pradio, Italy, 2015	6.50	26.00
Sauvignon Blanc, Stoney Range, Sherwood Estate, New Zealand, 2016	6.70	27.00
Chardonnay, Felino, Vina Cobos, Argentina, 2015	7.50	34.00
Reisling, Cave de Ribeauvillé, France, 2014		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, 2013	5.00	19.50
Merlot, IGP Pays d'Oc, Largesse, France, 2015	5.50	22.00
Cabernet Sauvignon, Maipo, Armador, Odfjell, Chile, 2015	6.30	25.00
Montepulciano d'Abruzzo, Filaré, DOC, Collefrisio, Italy, 2014	6.90	28.00
Malbec, Valle de Uco, Serie A, Zuccardi, Argentina, 2015	7.50	30.00
Cabernet Shiraz, The Musician, Majella Australia, 2013	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, 2009		55.00

<i>Rose</i>	175ml.	Bottle
Mas Donis, Rosé, Celler de Capçanes, Spain, 2015	5.50	22.00
Côtes de Provence Rosé, Cuvée Des Lices, Ravoire et Fils, France, 2015	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, 2014	6.00	24.00
Passito di Pantelleria, DOC, Cantine Rallo, Italy, 2010	9.50	38.00
<i>Port &amp; 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.*