

Lunch

To Start

Beef Cheek

Sea Vegetables - Oyster - Shallot

Loch Duart Salmon

Miso - Parsley - Passion Fruit

Arran Brie (v)

Ravioli - Onion Consommé - Crostini

Shetland Scallops

*Elderflower - Tomato - Vierge
(Supplement 5)*

To Follow

Pork Belly

Croquette - Apple - Leek

Peterhead Plaice

Lemon - Capers - Brown Butter

Scottish Chicken

Oats - Chestnut Mushroom - Wheat Berries

Salt Baked Cauliflower (v)

Raisin - Curry - Carrot Sauce

Perthshire Beef

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

To Finish

White Chocolate

Strawberry - Meadowsweet - Mascarpone

Lemon Parfait

Fennel - Meringue - Pollen

Arran Cheese

*Fruit - Chutney - Crackers
(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

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Loch Duart Salmon

Miso - Parsley - Passion Fruit

Chardonnay, Felino, Vina Cobos, Argentina, 2015

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Beef Cheek

Sea Vegetables - Oyster - Shallot

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

Atlantic Cod

Asparagus - Red Pepper - Potato Crisp

Arbroath Pork

Mustard Seed - Onion - Cherry

Shetland Scallops

Elderflower - Tomato - Vierge

Arran Brie (V)

Ravioli - Onion Consommé - Crostini

Angus Lamb

Aubergine - Yoghurt - Cumin

Wild Sea Trout

Cucumber - Smoked Crème fraîche - Sea Vegetables

Salt Baked Cauliflower (V)

Raisin - Curry - Carrot Sauce

Perthshire Beef

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

- Dessert -

Soufflé

Pineapple - Coconut - Sorbet

Berry Salad

Balsamic - Meringue - Yoghurt

"Rocky Road"

Marshmallow - 70% Chocolate - Almond

Arran Cheese

Fruit - Crackers - 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 Amuse

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Shetland Scallops

Elderflower - Tomato - Vierge

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

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Salt Baked Cauliflower

Raisin - Curry - Carrot Sauce

Curvée 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

Aubergine - Yoghurt - Cumin

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 & 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.*