



# MENU

## STARTERS

- Homemade smoked SEA TROUT, soy-cured belly, golden beetroot, crème fraîche, nasturtium, bergamot
- Sound of Mull white CRAB meat, crème fraîche, brown crab emulsion, lovage, sourdough crisp
- Warm garden PEA soup, garden herbs and flowers, fromage frais, pickled onions, radishes
- Smoked HAM and PORK roulade, shaved vegetables, mushroom broth
- Tenderstem BROCCOLI tempura, nori, lemon purée, mushroom à la Grecque, toasted almonds, oxalis

## MAINS

- Roast Tweeddale rump and featherblade of BEEF in Parma ham, pommes purée, salsa verde, chestnut mushroom, confit carrot, red wine jus
- Pan-seared fillet of North Sea HAKE, courgette and basil, ratte potato, wilted spinach, girolle mushroom velouté
- BBQ SAVOY CABBAGE, tenderstem broccoli, warm saffron aioli, fresh ricotta, dressed summer vegetables
- Breast of CHICKEN, olive oil potato mousseline, mustard greens, lemon crushed peas, Parmesan crumb,
- Madeira jus Tweeddale Scotch SIRLOIN steak, triple-cooked chips, cherry tomatoes, oyster mushrooms, shallot, peppercorn sauce

## PUDDINGS

- CRÈME brûlée STRAWBERRY gelée, lime sablé, basil ice cream
- LEMON tart, clotted cream ice cream
- PEACH pavlova, lemon sherbet
- CARAMEL mousse, hazelnut dacquoise, rhubarb sorbet

**CHEESES SCOTTISH** Paddy's milestone, St Andrews farmhouse cheddar, Strathearn, Lanark Blue, heather honey compressed apples and oatcakes

# MENU

## TO START

Dark Ness Stout & Molasses Bread, Beet Remoulade +  
Belhaven Smoked Salmon

Or

Pickled Pear, Blue Murder Cheese, Hazelnuts, Autumn Leaves

## MAINS

Haggis, Neeps + Tatties, Crispy Garlic Kale, Elderberry Jus

Or

Vegan Haggis, Neeps + Tatties, Crispy Garlic Kale, Elderberry  
Jus

## TO FINISH

Glavya + Bitter Marmalade Trifle

Or

Ginger + Pear Sticky Toffee Pudding

## SCOTTISH WHISKY FLIGHT - with tasting notes

Laphroaig 10 yr old

Aberlour 12 yr old

## DRINKS

Welcome Prosecco Wine with dinner

