

Starters

Duck liver parfait with drunken cherry jelly, and mini Yorkshire puddings

Confit chicken & parmesan croquette, gem lettuce with a seaweed caesar dressing and crispy parmesan

Smoked haddock and prawn fishcake, with tartare sauce and shaved cucumber salad

Orange & dill cured sea trout, whipped crowdie, fennel and orange salad and citrus dressing

Hand-cut Dunkeld smoked salmon, shallots and capers & Katy Rodgers creme fraiche

Burrata, dressed heritage tomatoes, rocket and basil Pesto (***this dish is subject to seasonal change, ask us for our alternatives***)

Lightly spiced vegetable fritter, with tamarind dressing and turmeric yoghurt, golden raisins and crispy shallots

Whipped crowdie, confit beetroot, pickled beetroot, hazelnut crumb and fennel jam

For the table to share

Feasting boards of our favourite specialist charcuterie and cheeses, with house pickles, dips, olives and salad

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Main Course

Glazed slow cooked beef cheek, smoked butter mash, pea & pancetta fricassee

Roasted duck breast, celeriac puree, savoy cabbage, confit duck nuggets, and duck sauce

Pan-fried venison loin, red cabbage, hasselback potato, onion puree and a sloe gin sauce

Fillet of Scotch beef with truffled polenta chips and watercress
(£3pp Supplement)

Served with:

Sauce béarnaise or whisky peppercorn sauce

Roasted corn fed chicken breast, bourguignon garnish, dauphinoise potato, green beans, truffle sauce

Scottish salmon fillet with a brown butter herb crust, seasonal ratatouille and basil oil

Fillet of cod, with lemon & herb crushed potato, broccoli, and a shellfish and herb hollandaise sauce

Butternut squash & veggie haggis wellington, celeriac puree, greens and red wine sauce

Herb gnocchi, roasted wild mushrooms, confit shallot and parmesan cream

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Dessert

Date & Guinness sticky toffee pudding, malted milk ice cream and butterscotch sauce

Vanilla crowdie cheesecake, blueberry compote, lemon curd and a shortbread oat crumble

Dark chocolate cremeux, with boozy cherries, pistachio, and caramel milk chocolate mousse

Vanilla creme brûlée, raspberries and a raspberry macaron

Passion fruit posset, crystallised white chocolate and tropical salsa

Rum glazed BBQ pineapple, coconut crumble, mango sorbet

Scottish cheese board with charcoal oatcakes, sourdough crackers, fruit chutney & quince

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