To Start

**Stornoway black pudding**, smoked ham hock, soft boiled egg, textures of onion, onion cream

**Confit seatrout terrine**, chargrilled asparagus, tomato butter, clear tomato gel and sorrel mayonnaise

**Duo of scallops**, chorizo béchamel, oyster ricotta, compressed cucumber and rhubarb

**Crab and pea panna cotta**, sun dried cherry tomatoes, horseradish snow and

brown crab toasts

**Rabbit, Stornoway black pudding and tarragon roulade**, pickled carrots, broad beans and pea tendrils

**Jersey Royal salad**, parmesan and potato mousse, garlic straw potatoes, spinach emulsion, paprika aioli (V)

**Smoked haddock and chilli gratin**, crispy egg and a parmesan, poppy seed tuille

To Follow

**Roast lamb**, basil crushed new potatoes, tapenade puree, baby carrots, fine beans, mint fluid gel and a tomato, olive and caper jus

**8oz Ribeye steak**, horseradish potato Anna, savoy chou farce, tender stem broccoli, confit spring onions, smoked garlic and three pepper jus

**Lemon chicken thigh lollipop**, braised spring greens, fondant potato, truffle boudin, curried chicken skin, morels, and smoked pancetta jus

**Poached and roasted salmon fillet** with a black garlic, liquorice and macadamia crust, leek dauphinoise and fennel pollen cream

**Pan fried halibut fillet**, shellfish linguine, crab coconut and lime sauce, fennel barigoule and crunchy green grapes

**Textures of cauliflower**, highland cheddar beignets, pomegranate, pearl barley, quinoa, poached raisins and watercress (V)

**Butter poached half Scottish lobster**, ginger jelly, lobster mousseline, vanilla mashed potatoes and sea vegetables

Selection of Scottish Cheese

**Gruth Dhu** (Highlands): a soft cream cheese with tangy milky flavour followed by a good kick of spicy pepper

**Auld Reekie** **Cheddar** (Royal Deeside):made using raw milk and then smoked over whisky barrel shavings

**Arran Brie** (Brodick Arran):a triple cream soft cheese with fantastic flavours and a beautifully smooth finish

**Anster Cheddar** (Ayrshire): an unpasteurised cheese that’s fresh, milky and crumbly

**Blue Murder** (Tain): a spicy, sea-salty, ripe and creamy style blue

3 Cheese £9.00 ~ 5 Cheese £15.00

To Finish

**Wild strawberry & peppermint bavarois**, strawberry & pepper sorbet, poached berries

**Rhubarb & grenadine terrine**, custard ice cream, pistachio croutons

**White chocolate & citrus fondant**, candied mandarin, cocoa nib citrus sorbet

**Chai tea panacotta**, spiced biscotti, cardamom, honeycomb

**Pecan Pie**, orange & vanilla compote, marmalade ice cream

**Almond financier cake**, apricots & plums, tonka bean ice cream

**Dark chocolate and ginger tart**, honeyed figs, natural yogurt sorbet

2 courses £36.50 🙜 3 courses £44.50