

## TO START

CREAM OF JERUSALEM ARTICHOKE VELOUTÉ, SMOKED PANCETTA, WHITE TRUFFLE OIL £8.50

CLASSIC CAESAR SALAD £8.25

DUO OF DUNKELD SMOKED SALMON, POACHED QUAIL'S EGG & CAVIAR £9.25

HAM HOUGH & CHICKEN TERRINE, SOURDOUGH TOAST & PICKLED VEGETABLES £8.25

BALLOTINE OF FOIE GRAS, TRUFFLED HENS EGG, AGED SHERRY DRESSING £9.50

PAN FRIED SCOTTISH SCALLOPS, CORNISH OYSTERS, SAFFRON NOODLES, CUCUMBER, CAVIAR £11.95

SALAD OF PICKLED & RAW SEASON VEGETABLES, BEETROOT DRESSING, SUMMER TRUFFLE £8.50

TARBERT CORAL ROASTED LANGOUSTINE, PORK BELLY, PEA PANNA COTTA £12.25

## TO FOLLOW

FILLET OF WEST COAST HALIBUT, PETITS POIS À LA FRANÇAISE, ASPARAGUS & HERB GNOCCHI £21.00

SEARED FILLET OF SCOTTISH SEA TROUT, BASIL CRUSHED POTATOES, AUBERGINE CAVIAR, SAUCE VIERGE £19.50

ROAST RUMP OF DORNOCH LAMB, BRAISED TUSCAN BEANS, PEA PURÉE, SCOTTISH GIROLE £18.75

GRESSINGHAM DUCK BREAST, FOIE GRAS, POMMES DAUPHINE £18.75

ROASTED BREAST OF SLOW REARED ST. BRIDES CHICKEN À L'ANCIENNE, BREAD SAUCE, JUS RÔTI £19.50

BUTTERED ASPARAGUS, GRESSINGHAM DUCK EGG, SUMMER TRUFFLE, ROMAINE SALAD £17.50

## TO FINISH

DARK CHOCOLATE PAVÉ, SCOTTISH RASPBERRY EPSHUMA £8.00

STAR ANISE CRÈME BRÛLÉE, PEAR, BROWN SUGAR CROQUANT £8.50

PISTACHIO CAKE, PINEAPPLE, WHITE CHOCOLATE SORBET, RUM JELLY £8.50

ICED COCONUT PARFAIT, MANGO GAZPACHO, POPPY SEEDS, LYCHEE & CHILLI SORBET £8.00

SELECTION OF BRITISH & CONTINENTAL CHEESES £11.00