

Snacks

Croustade, Wild
Venison Tartare
£5

Rösti Potato, Corra
Linn Cheese
£5

Cumbræ Oyster,
Douglas Fir Vinegar,
Shallots, Apple
£5

Smoked Scallop
Roe, Tarama,
Fennel Biscuit
£5

À la Carte Menu

Some dishes may be subject to change due to seasonal availability and the sourcing of the freshest local ingredients

Dry Aged Beef Tartare

Radish, Smoked Egg Yolk Emulsion, Truffle Crisp Flatbread
£19

Glengoyne Cured Salmon

Kohlrabi Remoulade, Katy Rodgers Crème Fraîche, Radish
£17

Shetland Hand Dived Scallops

Chicken and Yeast Crumb, Tomato and Saffron Sauce
£24

Wye Valley Asparagus

Wild Garlic Mayonnaise, Hazelnuts, Crispy Quail's Egg
£16

Chicken Liver Parfait

Pear & Saffron Chutney, Thyme Brioche
£17

Poached North Sea Halibut

Olive Gnocchi, Globe Artichoke, Buttered Leeks, Bouillabaisse Sauce, Smoked Paprika Aioli
£36

Royal Deeside Estates Venison Loin

Morel Mushrooms, Venison Sausage, Parsnip Purée, Forestier Sauce
£38

Gressingham Duck Breast

Confit Fennel, Carrot and Orange Purée, Wye Valley Asparagus, Wild Garlic, Red Wine Jus
£32

BBQ Maitake

Pickled Shimeji Mushrooms, Apple and Hazelnut Chutney, Pilaf Rice, Light Tikka Masala Sauce,
Fennel Biscuit
£24

Special for Two to Share - £120

35 -Day Dry-Aged Beef Wellington

Parsnip Purée, Wye Valley Asparagus & Maitake Mushrooms

Truffle & Red Wine Jus
(served tableside)

From the Grill

All our meats are supplied by Campbells Prime Meat, from their Gold Range – dry-aged and locally sourced from Scottish farms.

200g Fillet - £55

225g Sirloin - £44

300g Ribeye - £52

450g T-Bone Steak - £58

300g Ayrshire Pork Loin Cutlet- £32

BBQ Sea Bream- £30

All served with Triple Cooked Chips - Baby Gem, Parmesan & Pancetta Salad, and your choice of sauce:

Red Wine Jus, Peppercorn, Garlic Butter, Green Sauce

Sides

All sides £7 each

Triple Cooked Chips | Julienne Fries | Parsley & Garlic Potatoes | Cauliflower Cheese

Tenderstem Broccoli and Almonds | Baby Gem, Parmesan & Pancetta Salad

Proudly supporting



Scottie Side - £4

It never arrives, but your donation supports Maggie's

Banana Soufflé

Banana Caramel, Roasted Peanuts, Chocolate Sorbet
£14

Chocolate and Hazelnut Mousse

Caramel Ice Cream
£12

Mille-Feuille

Puff Pastry, Macerated Strawberries, Strawberry & Lime Sorbet, Vanilla Mousseline
£12

One Devonshire Gardens Alaska

Lemon Verbena & Raspberry
£12

Selection of British & European Cheeses

Sourdough Crackers, Oatcakes, Truffled Honey, Fig Chutney, Quince Paste
3 Cheeses (£13.00) - 5 Cheeses (£17.00) Full Selection (£20.00)

For special dietary requirements or allergy information, please speak with a member of our team before ordering.

Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. **A discretionary service charge of 12.5% will be added to your bill.**

Please speak with a member of our team if you have any queries regarding this.