



Snacks

Croustade, Wild Venison Tartare £5	Rösti Potato, Corra Linn Cheese £5	Cumbrae Oyster, Douglas Fir Vinegar, Shallots, Apple £5	Smoked Scallop Roe Tarama, Fennel Biscuit £5
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À la Carte Menu

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

Campbells Gold Dry Aged Beef Tartare

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

Glengoyne Cured Scottish Salmon

Pickled Kohlrabi, Katy Rodgers Crème Fraiche, Apple, Mustard Frills
£17

Shetland Hand Dived Scallops

Chicken and Yeast Crumb, Pancetta, Douglas Fir, Tomato
£24

Isle Of Wight Tomatoes

Red Pepper Coulis, Cucumber, Feta Cheese, Pickled Red Onion, Olive Tapenade, Focaccia Crisps
£16

Chicken Liver Parfait

Spiced Pear & Saffron Chutney, Thyme Brioche
£17

Poached North Sea Halibut

Jack & the Beanstalk Farm Summer Vegetables, Razor Clams, Fennel Purée, Elderflower, Vin Jaune Sauce
£36

Royal Deeside Estates Venison Loin

Girolle Mushrooms, Celeriac Purée, Pickled Blackcurrants, Sichuan Pepper Jus
£38

Loomswood Farm Duck Breast

Roast Ayrshire Beetroot, Beetroot Purée, Almond, Cherry, 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

Celeriac Puree, Wye Valley Asparagus & Maitake Mushrooms

Truffle & Red Wine Jus
(served tableside)

Join us every Friday for our Beef Wellington offer, with a bottle of Hotel du Vin Malbec included.



From the Grill

Scottish beef from local farms, carefully selected and supplied through Campbell's prime meats is traditionally hung and dry-aged under controlled conditions to develop exceptional tenderness and a rich, natural depth of flavour. Sourced with a focus on quality, traceability and consistency.

Campbell's Gold Beef

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: Pepper Jus, Red Wine Jus, Garlic Butter, Green Sauce

Sides

All sides £7 each

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

Tender stem Broccoli and Almonds | Baby Gem, Parmesan & Pancetta Salad



Scottie Side - £4

It never arrives, but your donation supports Maggie's

Banana Soufflé

Banana Caramel, Roasted Peanut & Chocolate Sorbet
£14

Dark Chocolate & Pistachio Torte

Oakchurch Farm Cherries
£12

Bruce Farm Strawberries & Lime

French Meringue, Vanilla Crèmeux
£12

Honey Semi-Freddo

Caramelised Apple, Green Apple Sorbet, Honeycomb Tuile
£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.