



### ***À la Carte Menu***

*(Some dishes are subject to change)*

#### ***Dry-Aged Beef Tartare***

*Radish, Smoked Egg Emulsion, Truffle Crisp Flatbread*

**£16.00**

#### ***Chicken Liver Parfait***

*Pear and Saffron Chutney, Chicory, Thyme Brioche*

**£14.00**

#### ***Citrus Cured Kilmelford Sea Trout***

*Pickled Fennel, Orange, Chilli, Radish, Mooli, Coriander & Mirin Dressing*

**£14.00**

#### ***Shetland Hand Dived Scallops***

*Pancetta, Peas, Chicken & Yeast Crumb, Tomato Butter Sauce*

**£18.00**

#### ***Isle Of Wight Heritage Tomatoes***

*Basil, Pickled Shallot, Goats Cheese Mousse, Focaccia Croutons (V)*

**£12.00**

#### ***Roast Inverurie Lamb Rack***

*Pea, Broad Beans, Truffle Scottish Girolles, Mushroom Purée, Red Wine Jus*

**£38.00**

#### ***Poached North Sea Halibut***

*Spiced Peppers, Chorizo, Kalamata Olives, Aubergine Purée, Tomato & Saffron Sauce*

**£36.00**

#### ***Wild Inverness-shire Venison***

*Roast Baby Beetroot, Pickled Golden Beetroot, Hazelnuts, Goats Cheese, Red Wine Jus*

**£32.00**

#### ***Gnocchetti***

*Globe Artichokes, Peas, Marinated Courgettes, Crispy Baby Courgettes, Tomato & Saffron Sauce*

**£24.00**

### ***Special for two - £100***

#### ***35 Day Dry Aged Beef Wellington***

*Roasted Baby Beetroot, Maitake Mushroom, Truffle & Red Wine Jus*

*(To be served at the table)*



### ***From the Grill***

***35-Day Dry-Aged Fillet of Beef - £46***

***35-Day Dry-Aged Ribeye Steak - £40***

***Pork Loin Cutlet- £32***

***BBQ Monkfish on the Bone - £38***

*All served with Triple Cooked Chips - Baby Gem, Parmesan & Pancetta Salad – choice of sauce:  
Tomato Butter Sauce, Red Wine Jus, Peppercorn Sauce, Garlic Butter*

### ***Sides***

*Triple Cooked Chips - £6 | Julienne Fries - £6 | Buttered Parsley & Garlic Potatoes - £6*

*Tenderstem Broccoli & Almonds - £7 | Cauliflower Cheese - £7 | Baby Gem, Parmesan & Pancetta Salad - £6*

#### ***Devonshire Banana Soufflé***

*Banana Caramel, Chocolate Ice Cream*

**£12.00**

#### ***Lemon Verbena Parfait***

*Strawberries, Elderflower Sorbet*

**£12.00**

#### ***Sticky Toffee Pudding***

*Caramel Sauce, Pecan Biscuit, Vanilla Bean Ice Cream*

**£12.00**

#### ***Valrhona Dark Chocolate Crèmeux***

*Chocolate Shards, Yuzu Curd, Mango & Yuzu Sorbet*

**£12.00**

#### ***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.**