

TO START

Soup of the day – herb scone (V) £5

Cured smoked salmon – compressed apple
fennel – orange – apple reduction (GF) £9

Honey-glazed goat's cheese salad – cranberry
pumpkin seeds – redcurrant dressing – rocket – crostini (GF*) £7

Chicken & pistachio terrine – pickled winter roots – blackberry gel (GF) £9

MAINS

Supreme of corn-fed chicken – petits pois a la Francaise
pomme purée – ruby port jus (GF) £16

Cider-braised rabbit – peas – sugar snaps – mint – gnocchi £11

Braised Angus beef cheeks – pearl onion
pancetta – mushroom – creamy mash – fine beans (GF) £15

Roasted butternut squash ravioli – amaretti – puy lentils – sage butter (V) £12

Western Ross salmon – lemon mash – baby spinach
oven-dried plum tomato – salsa Verde (GF) £15

Fillet of coley – crisp batter – crushed peas – fries – tartare sauce – lemon £10.50

Homemade beef burger – Mull cheddar – toasted bun – baby gem – tomato
dill pickle – chutney – fries £12

Chargrilled vegetable burger – grilled halloumi – flat mushroom – toasted bun
tomato – dill pickle – baby gem – fries (V) £12



*Details of allergen content are
available from your server.*

SIDES

Hand-cut chips £2

Truffle & parmesan fries £3

Green beans, toasted almonds, French butter £3

Roast sumac carrots, labneh, duhkar £3

Garden salad, radish, apple £3

DESSERTS

Steamed golden syrup pudding
marmalade ice cream – sauce anglaise £6

Lemon tart – crushed meringue – elderflower sorbet £6

Basil & buttermilk pudding – poached figs – shortbread (GF*) £6

Selection of Scottish cheeses – oatcakes – grapes – chutney (GF*) £7

Grown with love, cooked with passion.

