



## DINNER MENU

WEDNESDAY-SATURDAY 6PM-9PM

**5 COURSES & COCKTAIL £49.95 PER PERSON**  
OFFER AVAILBLE FOR LIMITED TIME & FLAMBES NOT INCLUDED IN OFFER

### AMUSE & BREAD

CHEFS AMUSE BOUCHE

HOUSE MADE BREAD  
Chefs choice of butter

### STARTERS

BUTTER POACHED CHICKEN CANNELLONI  
Buttermilk – tarragon – corn  
£12

VENISON CARPACCIO TART FINE<sup>GFO</sup>  
Abernethy & juniper - crowdie – blackcurrant  
£13

SCOTTISH LINE CAUGHT MACKEREL<sup>GFO</sup>  
Cucumber vierge – smoked trout roe – pickled mustard  
£12

GOATS CURD<sup>GFO,V</sup>  
Beremeal – Douglas fir – onion seed  
£10

PLEASE ASK SERVER FOR ALLERGEN ADVICE

V- VEGETARIAN | VG- VEGAN | VGO- VEGAN OPTION | GF- 'GLUTEN FREE' | GFO- 'GLUTEN FREE OPTION'

### MAIN COURSES

CANNON OF HIGHLAND LAMB<sup>GFO</sup>  
Lamb belly – courgette flower – aubergine – Tomato Jus  
£36

MONKFISH FLAMBE<sup>GFO</sup>  
MUSSEL ESCABECHE – SEA HERBS – EAST NEUK CRAB BISQUE - XO BUTTER  
£32

BARBARY DUCK<sup>GFO</sup>  
Confit leg hispi – pickled walnut - chervil - foyot sauce  
£34

MULL CHEDDAR SOUFFLE<sup>V</sup>  
Kohlrabi - Pickled shimeji -toasted grains -watercress  
£26

### FLAMBE

King oyster – confit tomato – arugula – bone marrow chips  
Peppercorn or Diane sauce

8OZ FILLET<sup>GF</sup>  
£55

*Flambes are not included within our offers*

### DESSERTS

CAPPUCCINO SOUFFLE  
KAHLUA – MADELAINE – ALMOND  
£14

PERTSHIRE STRAWBERRY PAVLOVA<sup>GF</sup>  
Basil - pink peppercorn – strawberry  
£12

PEACH TART TATIN  
clotted cream – beurre noisette – lavender  
£12

MELLIS CHEESE<sup>GFO</sup>  
chutneys – breads & crackers– honeycomb  
2 cheeses – £13.50 | 3 cheeses – £15.50 | 4 cheeses – £16.50

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