



Appetiser

£

Roasted Red Pepper and Celeriac Soup Garnished with puy lentils and a citrus emulsion	Small bowl 4.50	Large bowl 5.95
Cream of Vegetable and Satay Soup Garnished with a mild chilli oil scented with oranges	Small bowl 4.50	Large bowl 5.95
Cepe Mushroom Pate Served with a dried fruit compote, brioche croute and a smoked garlic and chive dressing		7.95
Panko Coated Strathdon Blue Cheese Polenta Cakes Served warm with a chilled caponata relish and a mulled pear dressing		6.95
Roasted Pollock Escebeche Marinated with smoked paprika, red onions and mixed peppers served chilled with a mango and smoked bacon salsa and a roasted garlic ranch dressing		8.50
Pan Fried Ballontine of Rabbit Studded with roasted garlic and sundried tomatoes, served with chef's homemade sauerkraut and a grain mustard jus		8.95
Hot Smoked Salmon, Brie and Red Onion Marmalade Flat Tart Baked to order then served warm with salted crispy kale and a preserved lemon relish		9.50
Prime Scottish Beef Shin Pastie Beef daube cooked with local elderberry wine wrapped in chef's homemade pastry cooked to order then served hot with chilled red cabbage and horseradish chutney and a warm smoked cheddar fondue dressing		7.95

Main Course

Sauteed Winter Vegetable Spaetzle Gratinated with a brie, lemon and lime gremolata breadcrumbs drizzled with lemon and basil pesto	19.50
Butternut Squash Korma Pie Served on a lightly spiced mixed bean casserole garnished with mango chutney and coriander	21.00

Allergy Notice

Please tell a member of staff if you or one of your dinner guests has a food allergy.

Your restaurant host will confirm with the chef regarding the ingredients for the dishes on the menu.

Please ask how we can amend the menu to accommodate your special dietary needs.



Main Course

£

Corn Fed Chicken Breast Coq au Vin Cooked in a rich bramble wine jus laced with shallots, roasted beetroot, and mushrooms served with mashed potatoes garnished with parsley and steamed vegetables	21.00
Slow Roasted Pork Belly Served with a colcannon potato cake, a carrot and bacon hash scented with elderflower, pureed pears, steamed vegetables and a hickory tomato and pork jus	21.00
Roast Breast of Maple Syrup Glazed Ardgay Pheasant Served with black pudding, butternut squash and green onion skirlie garnished with dauphin potatoes, steamed vegetables, and a sweet and sour chicken jus	24.50
Pan Roasted Loin of Highland Venison Served with a savoury smoked beef, caramelised celeriac, leek, and raisin spelt risotto garnished with a pressed potato cake, steamed vegetables, and a rich elderberry wine jus	28.50
Fillet of Prime Scottish Beef 8oz fillet steak served with shallot puree and sautéed wild mushrooms, plus of course our triple cooked hand cut chips and your choice of an au poivre sauce or Café de Paris butter	32.00

Dessert

Baked Caramel Cheesecake with a Key Lime Sponge Base Served with black cherry sauce and crushed peanut brittle dressing	7.95
Chocolate Raspberry Sponge Cake Served warm with chef's Ovaltine ice cream and rhubarb sauce	7.95
Sundried Apricot and Ecclefechan Flan Served warm with banana and sundried banana ice cream and caramelised pecan and hazelnut sauce	7.95
Chefs Interpretation of McVitie's Jaffa Cake Served with cider and apple clotted cream quenelle and rum and raisin sauce	8.50

Cheese Platter

9.50

Selection consists of four cheeses with homemade oatcakes, apple cider jelly and celery