

Oysters

3 for £10 | 6 for £18

STARTERS

Roe Deer Tartar
Pumpkin, Egg Yolk
Emulsion, Parmesan
£12

Slow Cooked Beef Shin
Beef Fat Crumpet, Beef Flank
Floss, Black Garlic
£9

Goats Cheese Crottin
Mulled Wine Poached Pear,
Pickled Walnut
(V) £10

Confit Pork Belly
Cauliflower Purée, Black
Pudding Crumb, Pickled Pear
£8

Wild Mushroom Parfait
Potato Tuille, Crispy Sage
(VE) £6

Hand Dived Orkney Scallop
Roe Salt, Celeriac Remoulade,
Nasturtium
£15

Smoked Salmon Roulade
Whisky Oatcake, Crème
Fraiche, N25 Caviar
£9

Piccolo Parsnip Velouté
Sunflower Cracker, Chive
(VE) £7

MAINS

Confit Turkey Leg Ballotine
Chestnut + Apricot Stuffing,
Piccolo Parsnip, Game Fat
Fondant Potato, Game Jus
£19

Iberico Pork Rump Steak
Heritage Tomato,
Crispy Hash Brown, Maitake
Mushroom, Pink Peppercorn Jus
£24

**Pumpkin and
Pine Nut Pithivier**
Pumpkin Miso Purée,
Borlotti bean and Truffle
(VE) £17

Wild Halibut
Smoked Eel Sauce,
Poached Kohlrabi, Jerusalem
Artichoke Purée
£33

Loch Duart Sea Trout
Trout Roe, Salt Baked Celeriac,
Champagne Sauce, Dill
£21

Corn Fed Chicken Supreme
Sweet Potato Aligoté,
Bacon Fat Roasted Brussel Sprouts +
Tenderstem Broccoli, Red Wine Jus
£18

Beef Bourguignon
Pomme Purée, Heritage Carrot,
Silver Skin Onion, Potato Skin Tuille
£24

Chive Cavatappi
Aged Comté Pesto, Crispy Shallot
(V) £19

Barbecued King Oyster Mushroom
Tamari Glaze, Rice Noodle,
Mushroom Consommé
(VE) £18

DESSERTS

Seville Orange Posset
Orange Zest Shortbread
£7

**White Chocolate
Cheesecake**
Spiced Damson, Gingerbread
£8

Nutmeg Sorbet
Almond Sponge,
Sunflower Granola
(VE) £6

Dark Chocolate Torte
Cranberry Compote
£8

**Lemon + Cinnamon
Yule Log**
Rosemary Infused Crème Anglaise
£8

Pear Crumble
Vanilla Chantilly
£7

Selection of Scottish Cheeses
Quince, Peters Yard Crackers,
Winter Spiced Onion Chutney
£18

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.