

A` la Carte Menu

The emphasis of this menu is creating the highest quality dishes using the best of local produce

Our food contains allergens, if you are concerned about food allergens please ask one of our associates prior to ordering

<u>Starters</u>	Pounds
Loch Erriboll Langoustine Bisque <i>gf (a)</i> <i>Spinach & Ricotta Tortellini</i>	8
Savory Connage Crowdie Gateau (v) <i>gf (a)</i> <i>Seaweed Crumbs ~ Beetroot Sorbet ~ Candied Walnuts</i>	8
Cured Canon of Macbeth Lamb <i>gf</i> <i>Artichoke ~ Mint Salad ~ Parmesan Shavings</i>	12
Seared West Coast Scallops <i>gf</i> <i>Slow Cooked Pork Belly ~ Cauliflower Textures ~ Raisins ~ Braising Liquor</i>	12
 <u>Main Courses</u>	
Newtonmore Brown Hare <i>gf (a)</i> <i>Seared Saddle ~ Leg Foie Gras Royale ~ Apple & Passion Fruit Compote ~ Passion Fruit Caramel ~ Bayleaf Potato Dauphine</i>	18
Pave of Scottish Wild Turbot <i>gf</i> <i>Slow Cooked Beef Cheek ~ Rosemary Braising Jus ~ Chargrilled Baby Leeks ~ Savoy Cabbage ~ Jerusalem Artichoke Puree</i>	22
Crispy Bar of Polenta (v) <i>gf</i> <i>Courgetti Puree ~ Fennel ~ Artichoke Salad ~ Aubergine ~ Confit Cherry Tomatoes</i>	16
28 Days Matured Fillet Steak (80% Pre Cooked Weight) <i>served with flat mushroom ~ grilled tomato ~ a side of chunky chips Or a selection of seasonal vegetables</i>	29
Sauces <i>Peppercorn, Arran Mustard or Béarnaise</i>	2.5
 <u>Desserts</u>	
Drambuie & Dates Pudding – STP with a Twist <i>Salted Caramel Sauce ~ Vanilla Ice Cream</i>	7
Raspberry & Prosecco Jelly <i>gf</i> <i>Meringue Tuille ~ Fresh Raspberries ~ Lemon Confit Salad</i>	7
Hazelnut & Dark Belgian Chocolate Textures <i>Brownie ~ Mousse ~ Sorbet</i>	8
Hard & Soft Scottish Cheese <i>gf (a)</i> <i>Strathdon Blue ~ Connage Gouda ~ Morangie Brie ~ Connage Cheddar ~ Grapes ~ Quince ~ Celery ~ Oatcakes</i>	10

(v) denotes a vegetarian option. (gf) denotes gluten free or alternative available – please ask server

