

# Dinner Menu

## Velouté £12

Artichoke – Crisp – Chive – Crème Fraiche – Crouton

## Scallop £17.50

Black pudding – Pea & mint puree – Pancetta -- Vanilla

## Tartare £16

Beef Fillet – Pickled Carrot – Hens Yolk – Parmesan

## Goats £15

Beetroot – Pancetta – Pistachio – Balsamic – Radish

## Risotto £15

Smoked Haddock – Saffron – Leek – Parmesan – Poached Egg



## Dry Age £42

Fillet – Miso – Pom Puree – Braised Leek – Celeriac – Red Wine Jus

## Lamb £36

Dauphinoise – Carrot – Leek Oil – Braised – Rosemary Jus

## Cod £28

Salsify – Curry – Saffron – Kale – Samphire – Mussels

## Seabass £25

New Potatoes – Parsnip – Wild Mushroom – Kale – Red Wine Gastrique

## Tagliatelle £24

Parmesan – Wild Mushroom – Truffle – Lemon – Spinach



## Sticky Toffee Pudding £12

Sticky Toffee Sauce – Vanilla – Ginger Crumb -- Vanilla Ice Cream

## Heather Honey £15

Panna Cotta – Honeycomb – Raspberry – Honey -- Tuile

## Crèmeux £15

Salt Carmel – Poached Pear – Sponge – Nut Crumble – Vanilla

## Artisan Cheeses £17.50

Scottish Crackers – Chutney – Grapes – Celery

## Ice Cream & Sorbet £11

Chef's Selection – Tuile – Fresh Berries – Violas



## Petit Fours £6.50

Tea – Americano – Cappuccino – Latte – Espresso