

New Dinner Menu Sample

Balmoral Terrine - Beetroot - Crispy Kale - Piccalilli - £8.95

White Onion Velouté - Cheese & Onion Cracker - Shallot Confit - £7.95

Local Mackerel - Dill - Shallot - Pate - Cucumber- Strathdon Blue - £8.95

Mull Scallops - Compressed Apple - Black Pudding Beignet - Tarragon - £13.95

Gartmorn Farm Duck - Pear - Confit Leg - Chard - Jus Gras - £25.95

Polenta - Squash - Spinach - Quail Egg - Parmesan - £16.95

Highland Cattle Beef - Cheek - Celeriac - Pancetta - Potato - Onion - £28.95

Halibut - Broccoli - Smoked Haddock - Black Leek - Shrimp -£23.95

Yoghurt Parfait - Poached Rhubarb - Raspberry Cremeux - Granola - £7.95

Valrhona Chocolate Mousse - Cherry Confit - Chocolate Soil - Sorbet - £8.95

Sticky Toffee Pudding - Caramel Sauce - Vanilla Ice Cream - £6.95

Cheese Selection - Quince - Grapes - Arran Oatcakes - £8.95