

Early evening menu

Served between 17.00 - 18.30pm
19.95 for 2 courses (starter & main) Supplement - 5

Traditional Cullen Skink Soup
sourdough crouton

Goats Cheese Curd
textures of beetroot, pomegranate & chive dressing

Chicken Liver Parfait
toasted brioche, orange gel, hazelnut crumb, celery shavings

Cured Salmon Tartare
horseradish cream, finger lime, gherkin, capers



Roast Breast of Free Range Chicken
*mixed herbs couscous, tender stem broccoli,
pomme dauphine, tarragon jus*

Grilled Fillet of Salmon
cauliflower pureé, cauliflower pakora, langoustine bisque

Wild Mushroom Linguine
truffle oil, parmesan tuille

Aberdeen Angus Grilled Rib-eye Steak
hand cut chips, grilled tomato & mushroom 5 - 7.00



Side Orders - 4.50

Hand cut chips, truffle salt & aioli / Ness Walk garden & mixed herb salad / Organic farm vegetables / Sautéed wild mushrooms, smoked garlic, parmesan, truffle

Sauces- 3.00

Dalwhinnie Whisky Sauce / Bernaise / Green Peppercorn

Home-Made Butters- 3.00

Garlic, confit lemon & chive / Anchovy, caper & garden herb



Please inform us of any allergies and / or dietary requirements.
All prices are inclusive of VAT at the current rate.
A discretionary service charge of 7.5% will be added to your bill.