

# Lunch menu

Served between 12.30 - 2.30pm  
19.95 for 2 courses (starter & main) Supplement - 5

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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- 2.00

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

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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.**