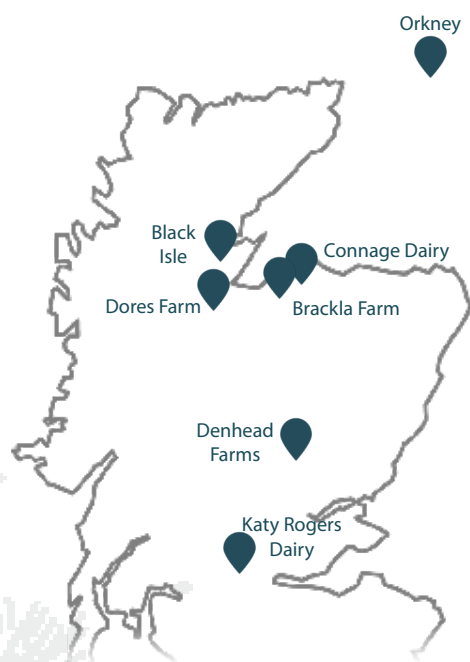




DINNER

'Inspired by the Highland landscape, our menu is inspired by the finest from land, larder, and sea. Dine à la carte or enjoy a five-course tasting of the season's bounty.'



TASTING MENU £95 PER GUEST WINE PAIRING - £60

Amuse

Scallops

tandoori butter - creamy cauliflower purée - cauliflower leaves

Monkfish

monkfish tail - monkfish mousseline - curried scallop roe velouté - orange segments - Romanesco broccoli

Beef

dry aged Sirloin - crispy featherblade - potato rösti - confit red cabbage - baby carrot

Cheese Selection

cheese - chutney - house wafers - grapes

Soufflé

Christmas pudding soufflé - brandy ice cream

FESTIVE À LA CARTE

3 COURSES FROM £65

STARTERS

Loch Duart cured salmon
rye bread - lemon butter

supplement £8

Chablis, Domaine Vincent Dampt, 2024, Burgundy, France - 175ml - £18.50

cured mallard duck breast
celeriac & butternut remoulade - damson ketchup

Amarone della Valpolicella, Cecilia Beretta, Veneto, Italy - 175ml - £25

seared scallops
tandoori butter - creamy cauliflower purée - cauliflower leaves

supplement £8

Guy de Chasse NV, Grand Cru, Champagne, France, - 125ml - £16

winter roots salad
cave aged comte cheese - puff chard

Erardus Pinot Noir, Erardus Estate, Awaterre Valley, 2023, Marlborough, New Zealand - 175ml - £16

vichyssoise
confit potato - leek purée - caramelised onion gel

Burgogne Blanc 'Les Setilles', Olivier Leflaive, 2022, Burgundy, France - 175ml - £19.50

Menu correct at time of publication, however subject to change with seasonality and demand.
Please inform us of any allergies and / or dietary requirements. All prices are in GBP and inclusive of VAT at the current rate.
A discretionary service charge of 10% will be added to your bill.



À LA CARTE

MAINS

beef

dry aged sirloin - crispy featherblade - potato rösti - confit red cabbage - baby carrot

Viña Bosconia Rioja Reserva, R. López de Heredia, 2013, Rioja Spain - 175ml - £22

supplement £10

curried monkfish

monkfish mousseline - curried scallop roe velouté - orange segments - Romanesco broccoli

Rosa dei Frati, Ca de Frati, 2023, Lombardy, Italy, 175ml - £15

spelt risotto

chargrilled winter vegetables

Viña Bosconia Rioja Reserva, R. López de Heredia, 2013, Rioja Spain - 175ml - £22

North Atlantic Sea cod fillet

cod fillet - crispy cod cheek - cod fritter - tomato & roasted red pepper purée - tarragon vinegar - zabaione

Veigadares Albarino, Bodegas Adegas, 2021, Rias Baixas, Spain - 175ml - £15.50

supplement £8

turkey

roasted breast - slow cooked leg croquette - ballotine - bread sauce - cranberry gel

Burgogne Blanc 'Les Setilles', Olivier Leflaive, 2022, Burgundy, France - 175ml - £19.50

SIDES - £6

ratte potato
garlic butter

tenderstem broccoli
almond butter

green leaves
vinaigrette

triple cooked chips

DESSERTS

crème brûlée

cardamom creme brulee - apple jelly - granny smith sorbet

Royal Tokaji, "5 Puttonyos", 2016, Tokaji, Hungary - 70ml - £16

entremet

pear & caramel entremet - pear mousse & cremeux - caramel - pear sorbet

Royal Tokaji, "5 Puttonyos", 2016, Tokaji, Hungary - 70ml - £16

soufflé

christmas pudding soufflé - brandy ice cream

Recioto della Valpolicella, Cantina Valpantena, 2016, Veneto, Italy - 70ml - £14

torte

dark chocolate & rosemary torte - pecan - maple syrup - sea buckthorn ice cream

Recioto della Valpolicella, Cantina Valpantena, 2016, Veneto, Italy - 70ml - £14

selection of cheeses

cheeses - chutney - house wafers & biscuits - grapes

20 year old Tawny Port, Corney & Barrow, Porto, Portugal - 50ml - £10

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