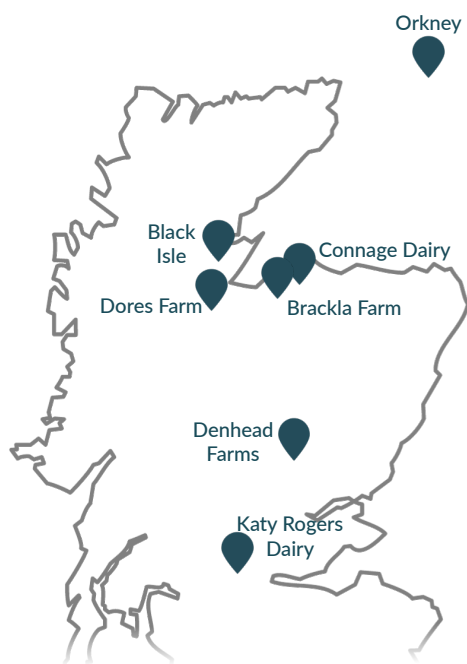




## DINNER

'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

£100 PER GUEST

WINE PAIRING - £60

#### Chef's amuse

bread - butter

#### West Coast Scallops

dashi - sea vegetables - yuzu

#### Line Caught Cod

cauliflower - golden raisin - chicken jus

#### Hay Smoked Beef Fillet

celeriac - port - leek purée

#### Cheese Selection

cheese - chutney - house wafers - grapes

#### Soufflé

mango soufflé - black cherry sorbet

## À LA CARTE

### STARTER

#### pea & broad bean

£19

garden herbs - sourdough crisp - aerated buffalo ricotta

*Sauvignon Blanc, Eradus Estate, 2025, Marlborough, New Zealand - 175ml - £16*

#### burnt leek

£15

Strathdon blue - hazelnut - sourdough

*Bodega Agerre Txakoli, Basque Country, Spain, 2024- 175ml - £12.50*

#### duck liver parfait

£18

beetroot - molasses - chicken skin - yeast

*Eradus Pinot Noir, Eradus Estate, Awatere Valley, 2025, Marlborough, New Zealand - 175ml - £16*

#### West Coast scallops

£25

dashi - sea vegetables - yuzu

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

#### saffron pickled sea bass

£20

fennel - lemon

*Domaine Roche-Audran Cuvée César, 2023, Côtes du Rhône - 175ml - £18*

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

### MAIN

|                                                                                               |       |
|-----------------------------------------------------------------------------------------------|-------|
| hay smoked beef fillet                                                                        | £ 5 0 |
| celeriac - port - leek purée                                                                  |       |
| <i>Viña Bosconia Rioja Reserva, R. López de Heredia, 2014, Rioja Spain - 175ml - £22</i>      |       |
| Scottish lamb                                                                                 | £ 4 0 |
| lamb shoulder carrot - dauphine - smoked aubergine - jus                                      |       |
| <i>Amarone della Valpolicella, Cecilia Beretta, 2016, Veneto, Italy - 175ml - £25</i>         |       |
| line caught cod                                                                               | £ 3 0 |
| cauliflower - golden raisin - chicken jus                                                     |       |
| <i>Chablis, Domaine Vincent Dampt, 2023 - 175ml - £18.50</i>                                  |       |
| North Sea halibut                                                                             | £ 4 5 |
| orange - celeriac - almond - endive                                                           |       |
| <i>Veigadares Albariño, Bodegas Adegas, 2022, Rías Baixas, Spain - 175ml - £15.50</i>         |       |
| king oyster mushroom                                                                          | £ 3 0 |
| ragú - polenta - garden garlic & spinach purée                                                |       |
| <i>Chianti Classico Terre di Prenzano, Vignamaggio, 2023, Tuscany, Italy - 175ml - £16.50</i> |       |

### SIDES - £6

|               |                     |
|---------------|---------------------|
| ratte potato  | tenderstem broccoli |
| garlic butter | almond butter       |
| green leaves  | triple cooked chips |
| vinaigrette   |                     |

### DESSERT

|                                                                                            |       |
|--------------------------------------------------------------------------------------------|-------|
| soufflé                                                                                    | £ 1 5 |
| mango soufflé - black cherry sorbet                                                        |       |
| <i>Royal Tokaji, "5 Puttonyos", 2016, Tokaji, Hungary - 70ml - £16</i>                     |       |
| caramel chocolate                                                                          | £ 1 5 |
| blackcurrant - buckwheat crunch - buttermilk ice cream - olive oil                         |       |
| <i>Royal Tokaji, "5 Puttonyos", 2016, Tokaji, Hungary - 70ml - £16</i>                     |       |
| calamansi tart                                                                             | £ 1 5 |
| raspberry & tarragon panna cotta - raspberry ice cream - white chocolate                   |       |
| <i>Diplomatico Reserva Rum, Nicaragua - 25ml - £11</i>                                     |       |
| strawberry ganache                                                                         | £ 1 5 |
| elderflower cream - Wester Hardmuir strawberries - strawberry sorbet - granola             |       |
| <i>Recioto della Valpolicella, Cantina Valpantena, 2021, Veneto, Italy - 70ml - £13.50</i> |       |
| selection of cheeses                                                                       | £ 1 6 |
| cheeses - chutney - house wafers - grapes                                                  |       |
| <i>20 year old Tawny Port, Corney &amp; Barrow, Porto, Portugal - 50ml - £10</i>           |       |

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