Spring

SELECTOR

Oxtail Raviolo
beef consommé, crispy celeriac

Lobster Tail
pastilla, bisque foam, fennel and cumin salad

Orkney Scallop
dashi jelly, yuzu, sea vegetables

Denhead Farm Asparagus,
lovage, parmesan, lemon

Loin of Lamb
shredded shoulder, carrot, pomme dauphine, lamb jus

Corn-fed Chicken Breast
pea, spinach, wild garden garlic puree

Cod Fillet
crispy cod cheek, cod fritter, tomato & roasted red pepper puree, tarragon vinegar emulsion

Cauliflower Steak
cauliflower and truffle puree, wilted greens, pickled shallots (Vegetarian)

Dark Chocolate Mousse
raspberry espuma, miso caramel, almond sorbet (vegan/gf)

Banana and Custard Tart
rum and raisin ice cream, Chantilly, white chocolate

Blueberry Cremeux
lemongrass sorbet, compressed blueberries

Rhubarb and Champagne
white chocolate, bergamont, pink peppercorns

Summer

SELECTOR

Haggis
pickled turnip, potato espuma, whisky sauce

Orkney Scallops
Wester Hardmuir strawberry salsa, coriander

Asian flavoured Sea Trout mi-cuit
cucumber and sesame, cucumber and dill gel, pickled daikon

Wild Mushroom Tartlet
thyme, parmesan, chive oil

Beef Wellington
baby carrot, beef jus

Roasted Corn-fed Chicken
garden herb mousse, choux farci, smoked potato croquette

Fillet of Hake
orange, fennel

King Oyster Mushroom
ragu, chipotle, crispy polenta, white wine sauce (vegan)

Caramel Chocolate
blackcurrant, buckwheat, buttermilk ice cream, olive oil sponge

Blueberry Cremeux,
lemongrass sorbet, compressed blueberries

Strawberry Mousse
elderflower cream, strawberry sorbet, strawberry meringue

Lime Tart
raspberry & tarragon panna cotta, raspberry ice cream, white chocolate

Autumn

SELECTOR

Game Terrine
gherkin and micro leaf salad, chicken skin

Citrus Cured Salmon
rye bread, crispy salmon skin

Burnt Leek
Strathdon Blue cheese, hazelnut, sourdough

Vichyssoise
baby potato, caramelised onion, onion tuile

Loin of Venison
crispy polenta, red and golden beetroot, bramble ketchup, parsnip puree, game jus

Guinea Fowl
ballotine stuffed with chestnut, garden sage, lemon, salsify gratin, leg meat bonbon

Tandoori Spiced Monkfish
lobster bisque, baby carrot, carrot bhaji

Butternut Squash Pithivier
spinach, caramelised onion, black garlic ketchup

Lemon Meringue Tart
pistachio ice cream

Warm Chocolate Fondant
Cherry mousse, Vanilla Ice cream

Fig Mousse
Lime and fennel pollen meringue, earl grey gel, whipped crème fraiche

Selection of Scottish Cheeses
biscuits, chutney

Winter

SELECTOR

Speyside Haggis
pickled turnip, potato syphon, whisky sauce

Cured Mallard Duck Breast
celeriac and butternut remoulade, plum ketchup

Citrus Cured Salmon
rye bread, lemon gel

Root Vegetable Salad
crispy parsnip, hazelnut & truffle dressing

Beef Fillet
braised featherblade, beef fat carrot, pickled carrot, Jerusalem artichoke puree and ash

Corn-fed Chicken Breast
mushroom and chicken mousse stuffing, barley risotto, chicken jus

North Sea Halibut
potato and seaweed duchesse, seaweed velouté, braised gem

Salt Baked Celeriac
cauliflower puree, wilted greens

Milk Chocolate Mousse
tonka bean cremeux, hazelnut, sea buckthorn sorbet

Warm Apple and Blackberry Crumble
vanilla ice cream and custard

Passion Fruit and Yuzu Tart
crème fraiche ice cream, Italian meringue

Lemongrass Ganache
blood orange mousse, black sesame ice cream (vegan/gf)