



À La Carte Menu

TO START

Smooth parfait
of duck liver
Redcurrant, figs, elderflower
and sourdough
£7.95

Seared west coast
king scallops
Ayrshire smoked bacon jam,
lemon dressing and Mar Estate
foraged leaf salad
£11.95

Ayrshire duck
egg ravioli
Cured egg yolk and pine
needle brown butter
£8.95

Jerusalem artichoke
and celeriac velouté
House-made mustard and Cheddar bun,
tarragon and sea salt butter
£7.95

Smoked Scottish salmon
Avruga, sorrel strained
yoghurt, lemon gel
and charcoal rye shards
£11.95

TO FOLLOW

Isle of Gigha Halibut
Pickled clams and queenie scallops,
carrots, kale and squid ink
£24.95

Hay-smoked loin
of Argyll venison
Butter-poached potato, cashew
nuts, beetroots and sage
£21.95

Rack of Speyside lamb
Dijon mustard and herbs,
gratin potatoes, tenderstem
broccoli and anchovy butter
£19.95

Fillet of sea trout
Pesto creamed potatoes, salsify,
prawn and samphire sauce
£18.95

Cauliflower and pickled
mushrooms
Wild garlic polenta, almonds
and baby caper salsa
£15.95

Mitchell's of Erskine
dry-aged fillet of beef
Parmentier potatoes,
nettles, celeriac, baby
shallot and rosemary jus
£35.00

SIDES

£3.50

Chunky chips | Tenderstem broccoli | Roasted beets and kale | Creamed potatoes



DESSERT

Gratin of marinated berries
With a malt whisky sabayon
and honeycomb
£7.95

Sweet cicely and knotweed
infused panna cotta
Walnut crumble and blackberries
£8.95

Crema catalana
and sable biscuit
£8.95

Dark chocolate
and praline crèmeux
Toast curd, Prosecco
and mandarin granita
£7.95

Hand-selected cheeses
with chutney
Lavosh crackers, fruits and
smoked almonds
£12.95