

STARTERS

Argyll smoked salmon £14

Cucumber & horseradish

Spicy raw beef £10

Cured egg yolk & game chips, served table side

New season asparagus £10

Soft poached egg & hollandaise

Garden vegetable soup £8

Lettuce & lovage

Berwick crab £16

Apple, kohlrabi & samphire

Orkney scallop £13

Chorizo, coriander & cordyceps

MAINS

Parmesan crusted monkfish £30

Garlic butter, courgette & basil

Roast lamb £30

Salsify, tomato & golden raisins

Roast chicken £24

Leek & potato

Poached cod £24

Sea herbs & butter sauce

Asparagus orzotto £20

Mushroom, truffle & crowdie

St Brides farm confit duck £28

Orange, honey & pressed potato

West Coast cullen £30

Mixed seafood, wild garlic & potato

PRIME PERTSHIRE BEEF

Dry aged, simply grilled, served with sauce of choice and fries

Rump 220g £30

Sirloin 340g £38

Fillet 220g £48

TO SHARE

Chateaubriand 500g £75

Côte de boeuf 700g £75

SAUCES

Green peppercorn
Béarnaise

Smoked tomato ketchup
Mojo verde mayonnaise

Sorrel & hazelnut butter
Red wine sauce

SALADS & VEGETABLES

Dunlop cheddar & tomato salad £7

Mint, red onion & apple

BBQ carrots £7

Green sauce

Sauteed spinach £7

Lemon & garlic

House salad £6

Vinaigrette

Potato puree £8

With skirlie

Medium cut chips £6

If you have any concerns regarding food allergens, please ask a member of our team and you will be provided with detailed information on each dish.

Please note: A discretionary service charge of 10% has been added to your bill.

the
dining
room