

STARTERS

- Argyll smoked salmon £14
Cucumber & horseradish
- Chicken, sweetcorn & mushroom terrine £10
Pickles & sea buckthorn
- New season asparagus £10
Soft poached egg & hollandaise
- Garden vegetable soup £8
Lettuce & lovage
- Berwick crab £16
Apple, kohlrabi & samphire
- Orkney scallops £17
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 fish stew £30
Wild garlic & potato

PRIME PERTSHIRE BEEF

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

- Rump 220g £25
- Sirloin 340g £38
- Rib eye 500g £45
- 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