

## STARTERS

Argyll smoked salmon £14  
Whipped roe & kohlrabi

Burrata £14  
Sicilian aubergine relish

Berwick crab £16  
Soda bread, apple & buttermilk

Spicy raw beef £12  
Cured egg yolk & game chips, served tableside

Garden vegetable soup £8  
Lettuce & lovage

Orkney scallop £15  
Smoked celeriac & merguez sausage

## MAINS

Blade of beef £28  
Champ mash & glazed carrots

Halibut £35  
Celeriac pastrami, prawn beignet & vermouth

Roast Chicken £24  
Mushroom, black pudding & madeira sauce

Newtonmore venison £28  
Artichoke, beetroot & sour cherry

West Coast Cullen £30  
Langoustine, scallop, smoked haddock, mussels & chips

Gnocchi £20  
Butternut squash, sage & mushroom

## PRIME PERTHSHIRE BEEF

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

Rump 220g £30 | Fillet 220g £48 | Sirloin 340g £45

TO SHARE | Chateaubriand 500g £80

## SAUCES

Green peppercorn      Mojo verde mayonnaise  
Smoked tomato ketchup      Béarnaise

## SIDES & VEGETABLES

Rocket & parmesan £7  
Aged balsamic & hen's egg

Duck fat hash browns £8  
Roast garlic mayonnaise

BBQ carrots £7  
Green sauce

House salad £6  
Vinaigrette

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.