

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.