

## STARTERS

Scottish asparagus £14  
Herb hollandaise & crispy poached egg

Seared tuna £17  
Black pepper, hazelnut & radish

Whisky cured smoked salmon £14  
Celeriac & buttermilk

Spicy raw beef £14  
Cured egg yolk & game chips

Garden vegetable soup £10

Orkney scallop £16  
Cauliflower & curry leaf

## MAINS

Braised leg of lamb £28  
Champ mash & smoked tomato

Pan fried hake £26  
Smoked haddock & potato

Roast Chicken £24  
Leek, potato & mushroom

Newtonmore venison £28  
Artichoke, pear & pickled mustard

Fillet of lemon sole £30  
Surf clams & brown shrimps

Gnocchi £20  
Fine beans, tomato, olives & capers

## PRIME PERTSHIRE BEEF

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

Rump 220g £30 | Fillet 220g £48

TO SHARE | Chateaubriand 500g £80

## SAUCES

Green peppercorn  
Red wine

Café de paris butter  
Béarnaise

## SIDES & VEGETABLES

Gem heart & parmesan salad £7

Medium cut chips £6

House salad £7  
Vinaigrette

Braised cabbage £7  
Café de paris butter

Butter hash browns £8  
Roast garlic mayonnaise

BBQ carrots £7  
Green sauce

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.