

Whipped Butter & Smoked Salt, Balsamic & Rapeseed Oil

£5

£4.5

To Begin...

Homemade Bread

Caviar	Sturia Prestige Oscietra Caviar Blinis, Shallots, Capers, Quails Egg, Crème Fraiche 15g (1-2 persons) \$250 30g (2-4 persons) Sturia Caviar is 100% Sustainable, and of the Finest Quality. We work with The 1295 Caviar Company, based in Scotland and exclusive importer of Sturia direct from France. Glass of Champagne £18 or Shot of Arbiki Scottish Vodka £5.5	
	Starter	
Parfait	Chicken Liver & Whisky Parfait, Port Reduction, Red Onion Jam, Oatcakes	£11
Artichoke	Confit Artichoke, Goats' Cheese Purée, Dehydrated Gingerbread	£10
Terrine	Confit Chicken & Apricot Terrine, Apricot Gel, Haggis Bon Bon, Fig Chutney	£11
Salmon	Home-Cured Salmon, Capers, Quail's Egg, Cucumber, Mustard Emulsion	£12
Lamb	Seared Lamb Kidney, Red Onion, Toasted Brioche	£12
	Main Course	
Ribeye Steak (8oz) (Add a Sauce?)	Fries, Garlic & Herb Roasted Tomato, Wild Mushrooms Peppercorn/Bearnaise/Blue Cheese/Red Wine Jus	£32 +£3
Fish & Chips	Beer Battered Haddock, Pea Purée, Tartare Sauce, Lemon	£18
Chicken	Chicken Breast, Polenta, Wilted Greens, Chicken Emulsion	£27
Hake	Fillet of North Sea Hake, Smoked Haddock Risotto, Buttered Greens, Spiced Shellfish Bisque	£28
Tart	Confit Red Onion & Pine Nut Tart, Wilted Greens, Smoked Tomato Sauce	£23
Beef 'Two Ways'	Seared Skirt & Slow Cooked Ox Cheek, Creamy Mash, Roots, Caramelised Shallots, Jus	£29
Duck	Gressingham Duck, Puy Lentils, Orange Puree, Jus	£28
Lamb	Seared Chump of Grampian Lamb, Roots, Duck Fat Rosti, Red Cabbage, Jus	£29
Side Orders	Crispy Fries/Creamy Mash/Onion Rings/Buttered Greens/	04.5

Dressed Leaves with Capers & Nuts