

Strathdon blue panacotta-air dried ham, mulled pear, pickled fennel, croustini. £6.95

Home smoked breast of woodpigeon-caramelised apple, hazelnut powder, red chard £6.95

Lobster ravioli - wilted greens, vegetable ribbons, classic mantua sauce. £8.25

Roast pimento pepper mousse- wild garlic gremolata, baby rocket, Drumloch cheddar shortbread.
£5.95

West Coast King scallops - celeriac puree, Stornoway Black pudding, roast chorizo, parsnip crisps.
£8.50

Poached asparagus spears - butter fried duck egg, lardons, chervil beurre blanc. £7.50

Trio of Gressingham duck - local honey glazed breast, artichoke gratin, petit spring rolls, cabbage
roulade, Armagnac sauce £15.95

Pan fried fillet of seabream-vanilla borlotti bean cassoulet, Pea shoots, pancetta crisp £15.9

Rump of Galloway lamb - minted Pea puree, sweet potato tagine, crispy polenta, rosemary jus
£14.95

Shin of local beef - watercress puree, cauliflower flan, hasselback potato, ale gravy, wild mushrooms
£14.95

Seared tranche of Scottish salmon - potato gnocchi, bacon lardons, peas, beurre blanc £14.95

Breast of free range chicken - wild cep risotto, madeira jus, white pudding bon bond. £13.95

Gratin of beetroot and orange - buttered kale, goat's cheese, onion wonton, balsamic glaze £13.95

Mojito panacotta - lime curd, honeycomb, basil and mint strawberries. £6.95

Banana and Guinness sticky toffee pudding - treacle sauce, salt caramel ice cream £6.95

Assiette of chocolate deserts - chocolate brownie, white chocolate mousse, bitter chocolate Sorbet.
£6.95

Iced honey nougat glaze - cassis coulis, brandy snap wafer, baby pear £6.95

Selection of fine Scottish cheeses - oatcakes, spiced parsnip chutney, honey dressed chicory, soda
bread, mini ale. £8.95