

## STARTERS

|   |    |
|---|----|
| Cured Salmon, Cucumber & Anise                  | 17 |
| Chicken Liver Pâté, Toasted Brioche             | 18 |
| Hebridean Scallops, Apple & Fennel              | 23 |
| Burrata, Heritage Tomato & Apricot              | 15 |
| Smoked Beetroot Salad, Horseradish & Nasturtium | 14 |
| Beef Tartare, Pickled Onion, Parsley Emulsion   | 20 |

## MAINS

|  |    |
|--|----|
| Six Week Aged Sirloin On The Bone-, Tamarin Glaze, For Two | 90 |
| Highland Grouse, Elderberry & Spiced Bread Purée           | 28 |
| Roasted Pollock, Saffron Cream Sauce                       | 32 |
| New Season Rack of Lamb ,Caper Jus                         | 32 |
| Broad Bean & Garden Pea Gnocchi                            | 24 |
| Rare Breed Pork Chop & Roasted Apple                       | 30 |

## SIDES

|   |   |
|---|---|
| Sautéed Spinach and Parmesan            | 8 |
| Woodfired Heritage Carrots, Cumin Seeds | 8 |
| Charred Tenderstem Broccoli             | 8 |
| Grilled Courgettes                      | 8 |
| Hasselback Potatoes                     | 8 |
| Baby Gem Salad                          | 8 |

## DESSERTS

|                                       |    |
|---------------------------------------|----|
| Eton Mess                             | 10 |
| Dark Chocolate Delice                 | 14 |
| Banana Parfait, Lime & Coconut Sorbet | 10 |
| Salted Caramel Tart, Whisky & Orange  | 14 |
| Selection Of Highland Cheeses         | 15 |

Please advise the staff of any allergies or dietary requirements  
An optional 12.5% service charge will be added to your bill