

HOUSE DRINKS

Gonet-Sulcova, Brut Reserve	17	Singleton Paper Plane	15
House Martini	15	Negroni	15
Milk Punch Colada	15	Orchard Sour (Non-Alcoholic)	9

STARTERS

Cumbrae Oysters, 6 or 12	28/42
Hand Dived Orkney Scallops, Shellfish Bisque, Sea Vegetables	32
West Coast Langoustines, Lemon Butter, Parsley	32
Scottish Asparagus, Hollandaise, Poached Egg	22
Hay Smoked Sand Carrots, Hazelnut Dukkha, Tahini, Yoghurt	15
Beef Tartare, Oyster Emulsion, Black Garlic, Crispy Shallots	28

MAINS

Cormarty Firth Lobster Thermidor, Half or Whole	26/49
34 Day Aged Highland Ribeye, Bernaise or Peppercorn Sauce	45
Seared North Sea Halibut, Leek, Samphire & Cream Sauce	38
Veal Milanese, Wild Mushrooms, Mustard Sauce	32
Miso Grilled Courgette, Tempura Flower, Pumkin & Pine Pesto	22
Hand Rolled Linguine, Shetland Mussels, Confit Tomato	28

SIDES

New Potatoes, Garlic Butter, Parsley	8
Skin On Fries	6
Heritage Tomatoes, Spruce Tip Dressing, Basil	8
Seasonal Salad, House Dressing	8
Grilled Baby Leeks, Hens Egg	11

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