

HOUSE DRINKS

Rhubarb & Rose	17	Singleton Paper Plane	15
House Martini	15	Negroni	15
Milk Punch Colada	15	Orchard Sour (Non-Alcoholic)	12

SNACKS

Loch Broom Oysters, 6 or 12	28/42
Warm Sourdough Loaf, Cultured Butter	6
Nocellara Olives	5
Spiced Nuts	4

STARTERS

Grilled Hispi Cabbage, Pickled Walnut, Parsley Emulsion, Toasted Yeast	12
Heritage Beetroot, Goat's Curd, Toasted Walnut Dressing	14
Beef Tartare, Egg Yolk, Tempura Oyster, Crispy Shallots	24
Wild Mushrooms, Toasted Mushroom Brioche, Poached Hen's Egg	16

MAINS

Highland Venison, Parsley Root, Smoked Turnip, Heidi Potato Fondant	38
Halibut, Shetland Mussels, Butter Beans, Semi Dried Tomatoes	38
Brown Butter Roasted Celeriac, Chestnut Cream, Bitter Leaves	19
Smoked Ham Hock Raviolo, Aged Parmesan, Autumn Truffle	42

SIDES

Skin On Fries	6
Garden Salad, House Vinaigrette	6
Red Russian Kale, Toasted Almond	8
New Potatoes, Garlic & Parsley Butter	8

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