

SPRUCE

A LA CARTE

SNACKS

<i>Sourdough Loaf, Cultured Butter</i>	6
<i>Nocellara Olives</i>	4
<i>Truffle & Pecorino Nuts</i>	6

STARTERS

<i>Wood Fired Hand Dived Orkney Scallop, Café de Paris Butter</i>	26
<i>Beef Fillet Carpaccio, Pickled Walnut, Aged Parmesan, Perilla</i>	26
<i>Roasted Cauliflower, Chicken Cream, Anchovy, Wild Garlic</i>	14
<i>Pickled Baby Artichokes, St.Andrews Cheddar Shortcrust Tart, Caramelised Onion</i>	16

MAINS

<i>Peterhead Cod, Scottish Asparagus, Soused Tomatoes, Squid</i>	38
<i>Loin Of Spring Lamb, Orzo, Braised Shoulder, Garlic Buttermilk</i>	44
<i>Hand Rolled Linguine, Cromarty Firth Lobster</i>	46
<i>Grilled Hispi Cabbage, Hazelnut & Parmesan Pesto, Potato Velouté</i>	22

SIDES

<i>Garden Salad, House Vinaigrette</i>	6
<i>Cullisse Rapeseed Confit Jersey Royal Potatoes, Wild Garlic Stems</i>	8
<i>Spring Greens, Toasted Almond, Sherry Vinegar</i>	8

HOUSE DRINKS

<i>Rhubarb & Rose</i>	17	<i>Highland Paper Plane</i>	15
<i>House Martini</i>	15	<i>Negroni</i>	15
<i>Milk Punch Colada</i>	15	<i>Orchard Sour (Non-Alcoholic)</i>	12

Please advise the staff of any allergies or dietary requirements
Whilst we take great care, our dishes are prepared in an environment that handles all common allergens

An optional 12.5% service charge will be added to your bill

NEWHALL MAINS