

SNACKS

CUMBRAE OYSTER (2,6,12)

Traditional or Yuzu, Champagne Vinegar, Jalapeño
- 9/26/50 -

OSCIETRA CAVIAR

Blinis, Traditional Garnish
- 110 -

STARTERS

CONFIT DUCK TERRINE

Foie Gras, Blood Orange
- 21 -

BROWN BUTTER PUMPKIN

Goats Cheese, Sage, Winter Leaves
- 16 -

PATE EN CROUTE

Chicory, Arran Mustard, Quince
- 12 -

MONKFISH CHEEK KORMA

Coriander Flatbread
- 13 -

ROOT VEGETABLE TARTE FINE

Endive, Winter Chanterelle
- 16 -

CLAM CHOWDER

Cornbread
- 14 -

SIDES

PONT NEUF

- 6 -

TRUFFLE & PARMESAN FRIES

- 7 -

CAESAR SALAD

- 6 -

MAPLE GLAZED HERITAGE CARROTS

Smoked Almonds
- 6 -

SMOKED ALMONDS CHARRED HISPI CABBAGE

Caper, Hazelnut and Parsley Butter
- 6 -

MAINS

VENISON

Pear, Salsify, Pickled Cranberry
- 50 -

CAULIFLOWER HEART

Malted Spelt, Almond Fritter
- 26 -

½ MISO GLAZED CHICKEN

Hispi Cabbage
- 30 -

FILLET OF SEA BREAM

Brown Crab Risotto, Fennel, Salsa Verde
- 32 -

HONEY GLAZED CELARIAC

Wild Mushroom Quinoa, Black Garlic
- 38 -

GRILL

230G SCOTTISH RIBEYE STEAK

Grilled Mushroom, Plum Tomato, Watercress
- 48 -

200G SCOTTISH BEEF FILLET

Grilled Mushroom, Plum Tomato, Watercress
- 54 -

WHOLE SCRABSTER PLAICE

- 32 -

Served with your choice of sauce: Bordelaise, Bearnaise, Caper & Lemon Brown Butter, Kingsbarns Whisky Peppercorn, Chermula

Add

GRILLED ST ANDREWS BAY LOBSTER

½ or Whole
- 36/70 -

4 GRILLED BLACK TIGER PRAWNS

- 16 -