TO SHARE

Kings Oscietra Caviar 10g (G M S) *65*
Blinis, egg, chive, crème fraîche

Cumbrae Oysters 6 / 12 (S) *26 / 52*
Yuzu and pickled jalapeño, shallot mignonette

STARTER

St Andrews Bay Lobster Raviolo (G M N S) *20*
Butternut squash, hazelnut, samphire

Highland Venison Carpaccio (M N) *18*
Horseradish, artichoke, watercress pesto

Caramelised Onion Tarte Tatin (G M N) *14*
Whipped goat's curd, winter chanterelle, bitter leaves

Game Terrine (M N) *16*
Celeriac remoulade, plum, pistachio

Jerusalem Artichoke Velouté (VG) *12*
Apple marigold, pickled apple

Caesar Salad (G M S) *15*
Aged parmesan, duck egg, anchovy

MAIN

Borders Beef Rump (G M S) *45*
Pomme dauphine, pear, shimeji, café de Paris butter
Upgrade to fillet for £15

North Sea Monkfish (M S) *34*
Cauliflower, golden raisin, curry butter sauce, coriander

Corn-Fed Chicken (M) *38*
Celeriac, king oyster, baby leek, pickled girolles, truffle, sauce périgord

Peterhead Cod (M S) *35*
Ratte potato, sea vegetables, sauce véronique

Ricotta Gnocchi (G M N V) *28*
Crown prince pumpkin, sage, walnut

Heritage Beetroot (N VG) *26*
Hazelnut, blackberry, sorrel

SIDES

Koffman Fries (G M V) *8*
Truffle oil, grated parmesan

Glazed Heritage Carrots (M V) *7*
Carrot and maple glaze, sheep's curd

Buttered Savoy Cabbage (M N) *7*
Lardons, chestnuts

Sautéed Wild Mushrooms (M V) *9*
Pickled mushrooms, caramelised shallot and tarragon butter

G – Cereals containing gluten | M – Milk | N – Tree nuts | S – Seafood | VG – Vegan | V – Vegetarian

WE LABEL CEREALS CONTAINING GLUTEN, MILK, AND TREE NUTS ON OUR MENUS. FULL INFORMATION ON ALL 14 LEGAL ALLERGENS IS AVAILABLE ON REQUEST. DUE TO SHARED EQUIPMENT, SURFACES, AND AIRBORNE PARTICLES, WE CANNOT GUARANTEE ANY DISH IS ALLERGEN-FREE. PLEASE SPEAK TO US ABOUT ANY ALLERGIES OR INTOLERANCES BEFORE ORDERING. PRICES ARE IN POUNDS STERLING.

