



FOR THE TABLE

CUMBRAE OYSTER (2,6,12)

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

OSCIETRA CAVIAR

Blinis, Traditional Garnish
- 95 -

STARTERS

SOUSED NORTH SEA HALIBUT

Pittormie Wilja, Pink Peppercorn,
Smoked Dulce, Nasturtium
- 20 -

BEETROOT & WALNUT PARFAIT

Fermented Beet Leaves, Heather
Honey, Katie Rodgers Crowdie
- 16 -

WILD PARTRIDGE BREAST*

Plum and Foie Gras Cheesecake,
Hazelnut, 66% Caraibe
- 18 -

PATE EN CROUTE

Chicory, Arran Mustard, Quince
- 14 -

SCRABSTER CRAB SALAD

Fennel, Chicory, Orange
- 17 -

MAINS

LOIN OF ABERDEENSHIRE LAMB

Lamb Faggot, Foie Gras, Glazed
Carrot, Carrot Top Pistou
- 48 -

LEEK & MACADAMIA STUFFED PAPPARDELLE

Baby Artichoke, Gremolata, Prune
- 28 -

PETERHEAD LEMON SOLE

Truffle, Potato Croissant,
Chanterelle, Leek, Roast Chicken
Butter
- 32 -

GRESSINGHAM DUCK BREAST

Confit Leg Ragout, Kohlrabi,
Clementine, Walnut, Celery
- 34 -

SIDES

PONT NEUF

- 6 -

CAESAR SALAD

- 6 -

MAPLE GLAZED HERITAGE CARROTS

Smoked Almonds
- 6 -

TRUFFLE & PARMESAN FRIES

- 7 -

CHARRED HISPI CABBAGE

Caper, Hazelnut and Parsley Butter
- 6 -

**Please note may contain shot*

Please inform your server if you have any dietary requirements