



SNACKS

CUMBRAE OYSTERS

Please ask your server for this week's garnish
- 5.50 -

SALT & VINEGAR GAME CHIPS

Roast Onion Dip
- 5 -

WILD HEARTH SOURDOUGH

Whipped Crowdie, House Pickles
- 6.50 -

GREAT GLEN VENISON

Green Pepper Salami, House Pickles
- 12 -

OSCIETRA CAVIAR

Blinis, Traditional Garnish
- 95 -

STARTERS

ORKNEY SCALLOP CARPACCIO

Sorrel, Green Apple
- 18 -

SUTHERLAND LANGOUSTINES TAILS

Pork, Fennel, Fermented
Green Tomato
- 10 -

GRILLED ASPARAGUS

Brown Butter, Watercress
- 17 -

CHARRED TENDERSTEM BROCCOLI

Lanark Blue, Smoked Almond
- 13 -

SCRABSTER CRAB SALAD

Radish, Bisque
- 17 -

MAINS

FILLET OF PERTSHIRE BEEF

Pear, Peppercorn Sauce
- 48 -

CONFIT OYSTER MUSHROOMS

Buckwheat, Sea Purslane
- 23 -

TRUFFLE STUFFED CHICKEN

Morel, Pea, Tarragon, Jus Lié
- 29 -

POACHED SCOTTISH LOBSTER TAIL

Carrot, Miso
- 42 Half / 78 Full -

PETERHEAD COD

Sea Vegetables, Salt and
Vinegar Scraps
- 28 -

RICOTTA & SPINACH AGNOLOTTI

Preserved Lemon, Parmesan
- 22 -

8oz DRY AGED PERTSHIRE SIRLOIN

Shallot Rings
- 40 -

800g COTE DE BOUEF (serves two)

Bordelaise Sauce
- 100 -

SIDES

TRUFFLE FRIES

Parmesan
- 7 -

CHANTENAY CARROTS

Carrot Granola
- 6 -

BITTER LEAF SALAD

House Pickles
- 7 -

PONT NEUF

- 6 -

MISO GLAZED CABBAGE

Sesame
- 6 -

WILD MUSHROOMS

Quinoa
- 6 -

Please inform your server if you have any dietary requirements