



TWO COURSES £62

THREE COURSES £80

STARTER

OX CHEEK

Pickled pearl onions, braised red cabbage, kale and liquorice jus

ST ANDREWS BAY LOBSTER

Seaweed butter, crab, samphire, cucumber

ROAD HOLE DUCK BRESAOLA

Fennel, cauliflower, watercress, pane carasau

CHESTNUT GNOCCHI

Chanterelle mushrooms, roasted baby leek, whey sauce

MAIN

PAN SEARED SCOTTISH VENISON

Trio of cauliflower, king brown mushrooms, pickled walnut jus

LEMON SOLE

Brown shrimp, cockles, samphire, beurre noisette

PERTSHIRE LAMB

Braised, confit, croquette, stacked potatoes, cavolo nero, Shiraz jus

LANGOUSTINE RISOTTO

Plancha langoustine, braised fennel, aged parmesan

BUTTERNUT & GOATS CHEESE FILO

Rooster mash, baby leeks, heritage beetroot

SIDES £6

GRATIN DAUPHINOISE

ROOSTER TRUFFLE MASH

GREEN SALAD

HERITAGE TOMATO & BASIL SALAD

MARKET VEGETABLES

GRILL

10oz GRILLED SCOTCH RIBEYE STEAK

Pont neuf potato, mushroom, tomato

8oz GRILLED SCOTCH FILLET STEAK

Pont neuf potato, mushroom, tomato
(£10 supplement)

24oz PERTSHIRE COTE DE BOEUF (Serves 2)

Pont neuf potato, mushroom, tomato plus a choice of side dish
(£20 supplement)

6oz GRILLED SCOTCH FILLET STEAK WITH ½ SCOTTISH LOBSTER

Pont neuf potato, mushroom, tomato
(£25 supplement)

Sauces:

Bearnaise | Peppercorn | Blue cheese | Red wine jus

DESSERT

CARROT CAKE

Douglas fir, yoghurt, vanilla

BLACKBERRY SOUFFLÉ

Meringue, lemon, Chambord

PEAR SET CREAM

Rosewater, pistachio, Poire William

VALRHONA ALPACO 66%

Heather honey, hazelnut

CHEESE SELECTION

Grapes, Miller Damsel biscuits, truffled honeycomb

Please inform your server if you have any dietary requirements

