



## STARTERS

<b>SMOKED PIGEON</b>	<b>16.50</b>
Pine nuts, red chicory orange and radish salad, feta mousse, elderflower gel	
<b>HAND DIVED SCALLOPS</b>	<b>19.50</b>
Stornoway black pudding crumb, sea buckthorn and vanilla gel, coconut foam	
<b>POACHED DUCK EGG</b>	<b>15</b>
Kataifi nest, potato foam, nettle and wild garlic puree, salted yolk, lemon balm	
<b>KYLE OF TONGUE OYSTERS</b>	<b>34</b>
Lemon, red wine and shallot dressing	

## GRILLS

<b>GRILLED SCOTCH FILLET STEAK</b>	<b>48</b>
Pont neuf potato, mushroom, and tomato	
<b>10oz SCOTTISH BLACK ISLE BEEF RIB EYE</b>	<b>44</b>
Pont neuf potato, mushroom, and tomato	
<b>10oz SCOTCH SIRLOIN STEAK</b>	<b>42</b>
Pont neuf potato, mushroom, and tomato	

*Sauces: Bearnaise | Peppercorn | Blue cheese | Red wine jus*

## MAINS

<b>LAMB LOIN</b>	<b>40</b>
Anchovy, asparagus, polenta, sweetbreads, baby leeks, black garlic, thyme sauce	
<b>ATLANTIC COD FILLET</b>	<b>35</b>
Roast yellow pepper and mussel sauce, samphire, purple sprouting broccoli, saffron jersey royal potatoes coated in dulse seaweed	
<b>LOCH AWE SEATROUT</b>	<b>30</b>
Crab and potato dauphine, sorrel, dill peas, tomato and Arenka caviar butter sauce, lemon courgette	
<b>CONFIT LEEKS</b>	<b>25</b>
Israeli cous-cous, king oyster mushroom, puffed wild rice, prune puree, sauce Vierge	

## SIDES

<b>WINTHANK POTATOES</b>	<b>4.80</b>
<b>GREEN BEANS</b>	<b>4.80</b>
<b>MARKET VEGETABLES</b>	<b>4.80</b>
<b>GREEN SALAD</b>	<b>4.80</b>
<b>TOMATO &amp; BASIL SALAD</b>	<b>4.80</b>

## DESSERTS

<b>RASPBERRY SOUFFLE</b>	<b>10.50</b>	<b>FIFE STRAWBERRIES &amp; CREAM</b>	<b>10.50</b>
Macerated raspberries, white chocolate raspberry ripple ice cream		Honey compressed strawberries, pistachio sponge, strawberry sorbet	
<b>GUANAJA CHOCOLATE SEMIFREDDO</b>	<b>10.50</b>	<b>SCOTTISH CHEESE SELECTION</b>	<b>15</b>
Coconut meringue, mango fluid gel, frozen coconut foam, mango sorbet		Miller's Damsels biscuit, grapes, truffled honeycomb	

*Please inform your server if you have any dietary requirements*