



STARTERS

SMOKED DUCK BREAST 12.00

Confit duck leg presse, pickled mushrooms, and berries

WEST COAST SCALLOPS 18.00

Stornoway black pudding crumb, saffron gel, chilli jam, coconut foam, and pancetta crisp

LEEK & DUNSYRE BLUE CHEESE TART 10.00

Russet apple and walnut salad

MAINS

VENISON SADDLE 36.00

Pickled walnuts, berries, rosti potato, celeriac, and kale

FILLET OF GIGHA HALIBUT 38.00

Langoustine, leeks, morels, tomato, tarragon hollandaise, and a light shell sauce

ROASTED SPICED CAULIFLOWER STEAK 24.00

Cauliflower bhaji, golden raisin puree, turmeric and coriander dressing

GRILLS

GRILLED SCOTCH FILLET STEAK 44.00

Pont neuf potato, mushroom, and tomato

10oz SCOTTISH BLACK ISLE BEEF RIB EYE 38.00

Pont neuf potato, mushroom, and tomato

10oz SCOTCH SIRLOIN STEAK 40.00

Pont neuf potato, mushroom, and tomato

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

SIDES

WINTHANK POTATOES 4.00

GREEN BEANS 4.00

MARKET VEGETABLES 4.00

GREEN SALAD 4.00

TOMATO & BASIL SALAD 4.00

DESSERTS

GUANAJA CHOCOLATE FONDANT 10.50

Hazelnut and orange cremeux, Dundee marmalade ice cream

APPLE MILLEFEUILLE 10.50

Cinnamon crouton, caramel apples, green apple sorbet

SCOTTISH CHEESE SELECTION 12.50

Perthshire truffled honeycomb, grapes, miller damsel crackers

PARFAIT OF PLUMS 10.50

Amaretto ice cream, meringue shards, Mirabelle plum gel

Please inform your server if you have any dietary requirements