

Private dining room Sample Menu

Potato & Leek Soup

Crispy broccoli, Strathdon blue cheese, burnt leek powder

Bonet goats cheese pissaladière

Heritage tomatoes, radishes, basil, sherry vinegar reduction

Braised beef shin & Haggis

Garlic crust, confit leek, pickled redcurrants, watercress, peppercorn jus

Citrus cured Wester Ross Salmon

Salmon keta, horseradish, pickled cucumber, fennel, orange, coriander

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225g Picanha Rump Steak

beef dripping chips, baby watercress, pickled mushrooms, herb roasted tomato & your choice of 1 sauce

Roast lemon & Thyme chicken Supreme

Garlic potato puree, tenderstem broccoli, cherry tomatoes, mushroom beurre blanc

Seared Peterhead Hake

Brown shrimp, pea & broad bean fricassee, fennel cream, lemon & herb dressing

Grilled Cauliflower Steak

Garlic sauteed greens, chimichurri, spring onion onions, black truffle, smoked almonds

Additional Steak Options;

Sirloin (250g) £9 Ribeye (275g) £12 Fillet (225g) £14

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Steak Sauces - Choose from

whisky & peppercorn /béarnaise / red wine & blue cheese / garlic butter

SIDES

Heritage tomato, fennel & feta salad, sherry vinegar reduction £7

Roasted Chesnut mushrooms, garlic butter, parsley £6.5

Green beans, garlic & chilli dressing £6.5

Baked garlic & chive mash £6

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Smores

Glazed chocolate mousse, torched meringue, woodruff oil, vanila ice cream, caramel sauce

Fife Strawberry & Elderflower Millefeuille

Caramelised puff pastry, strawberry compote, lime gel, elderflower & Prosecco sorbet

Smoked Pineapple & Passionfruit Meringue

White chocolate & verbena parfait, brown butter sponge, passionfruit sauce

Selection of Ice-Creams and Sorbet

ask your server for today's flavors

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. Every care is taken to avoid any cross-contamination when processing a specific allergen-free order. We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen-free zone.