



Sample À la Carte
Winter 2017

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Perthshire partridge breast, burnt pear purée, game dressing	£9
Seasonal salad, house ricotta, pickled & fermented vegetables, smoked dressing	£8
Hand dived Mallaig scallop, braised pig's head & prune, jerusalem artichoke	£12.5
Hebridean squid, confit chicken wing, ink purée and juices	£11
House white pudding, lamb sweetbreads, caramelised onion	£9

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Aberdeenshire red deer, potato pavé, burnt carrot purée, winter chanterelles game sauce	£24
Mallard breast & confit leg, crisp potato, beetroot, five spice sauce	£22
Perthshire pheasant breast & leg, fondant potato, braised red cabbage, kale, game sauce	£20
Shetland landed monkfish, potato purée, braised cabbage, parsley root, chicken sauce	£21
Butternut & bonnet tortellini, smoked butternut purée, queen kale, wild mushrooms, hazelnut & pumpkin seed dressing	£16

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Selection of farmhouse cheeses from George Mewes	£9
Salted caramel fondant, tonka bean ice cream	£7.5
Glazed milk chocolate feuilletine, salted peanut butter gelato	£7.5
Carrot cake, pumpkin crèmeux, orange, earl grey, hazelnut ice cream	£7.5
Treacle tart, Auchentullich milk sorbet	£7.5

*We spend a great deal of time carefully sourcing the best possible local & seasonal produce,
please allow us time to treat it with the respect it deserves.*

We can accommodate all dietary requirements or allergies, when ordering, please inform your waiter to allow them to guide your choices.

For parties of 6 or more a discretionary service charge of 10% will be added to the total bill.

All our game produce is wild and whilst every effort is made to remove all traces, there is a chance of some shot remaining.