

Aperitifs

French Gimlet Porters Gin, Elderflower, Lime / 10
Lemon Drop Ciroc, Limoncello, Lemon Bitters / 10
Smoked Whisky Sour Highland Park, Lemon, Bitters/
11.5

Snacks / 5.5 each

Bread Miso & Sage Butter ^(v), Pumpkin Seed Gastrique
^(vg)
Gordal Olives Paprika & Thyme^(v)

Starters

Northwest Coast Scallops Black Pudding XO Dressing,
Apple, Broccoli puree / 17
Roasted Spiced Cauliflower Miso Yuzu Gel, Linseed,
Spirulina, Parsnip Crisp (v) / 10.5
Courgette Custard Tartlet Whipped Goats' Cheese
Pickled Spring Squash, Sea Greens (v) / 13
Truffled Chicken & Mushroom Ballotine Mushroom
Fricassee, Chicken Consommé / 13
Cured Mackerel Tartar Blood Orange, Compressed
Cucumber, Chilled Asparagus Soup / 13.5
Rare Highland Beef Carpaccio Globe Artichokes, Caesar
Dressing, 24-month Aged Parmesan Reggiano / 14
Cullen Skink Smoked Haddock, Potato, Leek, Cream,
Crusty Bread & Butter / 10.5
Ramsey's Haggis, Neeps & Tatties Swede, Skirlie Potato
& Whisky Sauce / 11-18
(Veggie/Vegan Option Available)

Sides / 6

Green Beans Walnut Oil, Crispy Shallot (vg)
Garden Salad House Pickles, White Vinaigrette (vg)
Triple Cooked Chips (vg) | Duck Fat / 1 | Parmesan / 1
Beer Battered Onion Rings (vg)
Mash Potato White Truffle Oil (v)
Mac & Cheese (v)

*A discretionary 12.5% service is added to bills. 100% of
tips go to our staff.*

Today's Coravin Wine by the Glass

(Premium Wine Preservation System) 125ml
175ml

White: Chablis 1^{er} Cru, Gloire de Chablis 13.15

16.10

Red: Châteauneuf du Pape, La Nerthe (O) 14.50
19.95

Mains

Smoked & Seared Cod Loin Chorizo Chickpea Stew,
Braised Squid, Baby Spinach / 29
Wester Ross Salmon Asparagus, Poached Leeks, Pastis
& Keta Velouté / 28
Potato Gnocchi Mushroom, Courgette, Ayrshire Dunlop
Cheese (v) / 23
Chicken Supreme Cauliflower, Black Garlic, Radish,
Mash Potato, Morel Mushroom Sauce / 26
Braised Veal Shin 'Osso Buco' Asparagus, Tender Stem
Broccoli, Peas, New Potatoes, Saffron Broth / 34
Slow Roast Lamb Shoulder & Wild Garlic Roulade
Artichoke Barigoule, Spring Vegetables, Ratte Potato,
Basil / 35
Ayrshire Pork Belly & Fillet Black Pudding Potato Pave,
Apple & Hazelnut Puree, Heirloom Carrot, Pearl Onion
Jus / 26
35 Day Dry Aged Highland Sirloin Steak
Duck Fat Triple Cooked Chips, Bloody Mary Butter,
Green Peppercorn Sauce / 43

Desserts

Cherry Frangipane Tart Honey Mascarpone, Ruby
Grapefruit Glaze (v) / 9.5
Poached Forced Rhubarb White Chocolate & Rum
Mousse, Caramelized Chocolate / 9.5
Mulled Wine Poached Pear Candied Ginger Rice
Pudding, Clotted Cream / 9
Strawberry Cheesecake Macerated Strawberries,
Strawberry Ice Cream / 9.5

Sticky Toffee Pudding Dark Brown Butterscotch, Tablet
Ice Cream (V) / 8.5

Artisan Cheese Quince Paste, Crackers, Grapes,
Chutney / 18