

to start

fresh soup	3.95
hand dived west coast king scallops with baby chorizo sausages, spring onion crème fraiche & a lemon garlic & parsley butter	12.95
crisp fried potato gnocchi with slow cooked Tuscan duck ragu, wild mushroom & pancetta with shaved parmesan & parsley	9.95
stir fry of king prawns & baby calamari with shaved watermelon, sweet ginger & chilli dressing, fresh pomegranate & mint	11.95
grilled new season english asparagus with crisp golden polenta, soft poached egg & watercress with shaved parmesan & capers	8.95
beetroot & citrus cured salmon gravadlax with Sicilian blood orange, capers, dill & Connage Dairy yoghurt	9.95
spiced crab & sweetcorn soup with fresh mussels, scallops & prawns, coconut cream, fresh chilli & coriander	9.95
fresh Shetland mussels with thai red curry, coconut cream, spring onions & coriander	9.95
scotch fillet of beef carpaccio with crisp fried artichokes, fresh greens & shaved manchego cheese with gremolata	10.95

to follow

oriental salad of chilli & parmesan crusted chicken with steamed jasmine rice, watercress & cucumber with a spiced shallot, cashew nut and lime dressing	17.95
fillet of John Dory with rendezvous of Sardinian fregola & fresh shellfish with roasted red pepper & tomato bisque	22.95
linguine with hand dived king scallops, prawns & oven roasted cherry tomatoes with garlic & chilli	19.95
loin of Speyside venison roasted with parma ham & haggis, glazed baby turnips & roasted shallots with creamed parsnips & crisp fried potato	22.95
escalopes of calves liver with balsamic roasted purple figs, sweet fried onions & crisp fried pancetta with butter creamed potatoes	21.95
roast fillet of halibut with spiced Arbroath smokie kedgeree, soft poached egg & wilted spinach	22.95
strathdon blue cheese puffs with grilled pear & radish salad, sherry vinegar & honey dressing with sour cream	12.95
slow cooked beef cheeks in red wine with risotto of wild mushrooms, garlic & thyme butter with wilted spinach & parmesan	20.95