

to start

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| fresh soup | 4.95 |
| hand dived west coast king scallops with baby chorizo sausages, spring onion crème fraiche & a lemon garlic & parsley butter | 13.95 |
| crisp fried potato gnocchi with slow cooked Tuscan duck ragu, wild mushroom & pancetta with shaved parmesan & parsley | 9.95 |
| fresh Isle of Skye crab with curried mayonnaise, granny smith apple, fennel & shallot dressing with creamed avocado & lime | 12.95 |
| seared breast of wood pigeon with braised pearl barley, pancetta & crumbled black pudding with braised baby leeks & lemon | 9.95 |
| butternut squash risotto with melting Highland brie, toasted pumpkin & sunflower seeds with sage | 8.95 |
| spiced crab & sweetcorn soup with fresh mussels, scallops & prawns, coconut cream, fresh chilli & coriander | 9.95 |
| peat smoked salmon & mascarpone terrine with pickled baby beetroots & toasted mini loaf | 10.95 |
| scotch fillet of beef carpaccio with crisp fried artichokes, fresh greens & shaved manchego cheese with gremolata | 10.95 |

to follow

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| oriental salad of chilli & parmesan crusted chicken with steamed jasmine rice, watercress & cucumber with a spiced shallot, cashew nut and lime dressing | 18.95 |
| roast fillet of halibut with Sardinian fregola, sweet roasted romano peppers with tomato confit, saffron, coriander & grilled prawn with gremolata | 23.95 |
| linguine with hand dived king scallops, king prawns & oven roasted cherry tomatoes with garlic & chilli olive oil | 21.95 |
| loin of Speyside venison roasted with parma ham & haggis, glazed baby turnips & roasted shallots with creamed parsnips & crisp fried potato | 23.95 |
| escalopes of calves liver with balsamic roasted purple figs, sweet fried onions & champ potatoes with pancetta | 21.95 |
| chilli & coriander spiced tempura of turbot with shaved cucumber, lime & mint salad, steamed jasmine rice & oriental dressing | 23.95 |
| parmesan crusted parsnip fritters with granny smith apple & mint salad, maple syrup & a blue cheese & walnut whip | 12.95 |
| slow cooked scotch beef cheek in red wine with risotto of wild mushrooms, salami Napoli & wilted spinach with parmesan | 21.95 |