

to start

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
homemade fresh egg pappardelle with slow cooked scotch beef shin ragu, shaved parmesan & parsley	9.95
fresh Isle of Skye crab & watermelon salad with baby tomatoes, creamed avocado & a spiced pomegranate, mint & chilli dressing	12.95
scotch fillet of beef carpaccio with crisp fried artichokes, fresh greens & shaved manchego cheese with gremolata	10.95
local chanterelle mushrooms sautéed in garlic and parsley butter with a soft fried duck egg, black pudding & shaved parmesan	10.95
spiced crab & sweetcorn soup with fresh mussels, scallops & prawns, coconut cream, fresh chilli & coriander	9.95
summer salad of fresh peach & parma ham with burrata cheese , fresh local greens, basil, mint & chilli	8.95
locally grown courgette flowers stuffed with ricotta, parmesan & crisp fried tempura style with lemon & a fresh chilli & herb dressing	9.95

to follow

oriental salad of chilli & parmesan crusted chicken with steamed jasmine rice, watercress & cucumber with a spiced shallot, cashew nut and lime dressing	19.95
roast fillet of wild Shetland halibut with risotto Milanese & sweet roasted peppers, steamed surf clams, samphire & basil	24.95
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	24.95
roast rump of lamb with rose harissa, spiced pilaf rice with almond, apricot & coriander, fresh spinach & cucumber tsatsziki	22.95
grilled fillet of seabream with salad of fresh heritage tomatoes, basil, mint & feta cheese with frizzled chorizo & a sherry vinegar & shallot dressing	21.95
Strathdon blue cheese puffs with grilled pear & radish salad, sherry vinegar & honey dressing with sour cream	13.95
28 day "Grants of Speyside" dry aged rib eye steak with garlic & herb butter, wild mushrooms & roasted shallots with parmesan & truffle polenta chips	29.95